

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
Meat Packing and Allied Industries

Volume 101

OCTOBER 28, 1939

Number 18

## EMPLOY THIS ARMY OF

A dozen beautiful, new, eye-catching display pieces that will do a powerful selling job for you all day long, week in and week out. Handsome, novelty cutout counter cards with easel backs... unusual display pieces. They'll attract your customers and boost the sale of your full line of meat products. Get *your* supply of these silent salesmen and put them to work at once!



YOUR BRAND  
HERE

YOUR BRAND  
HERE

YOUR BRAND  
HERE

YOUR BRAND  
HERE

FOR ZESTFUL  
FLAVOR, COOK IN  
VISKING CASING.  
BAKE AND SERVE

YOUR BRAND  
HERE

YOUR BRAND  
HERE

YOUR BRAND  
HERE

DESIGNED FOR  
*You*

Your name or brand name will be imprinted in bold letters on each of the 12 display cards. Your Visking salesman has the complete set with him. Ask him to show them to you and explain how you may have the entire series imprinted with *your* name to display in *your* dealer stores throughout your territory. These cards become doubly effective when displayed with your imprint because of VISKING'S national advertising campaign in The Saturday Evening Post, Ladies' Home Journal, Good Housekeeping and Woman's Home Companion.

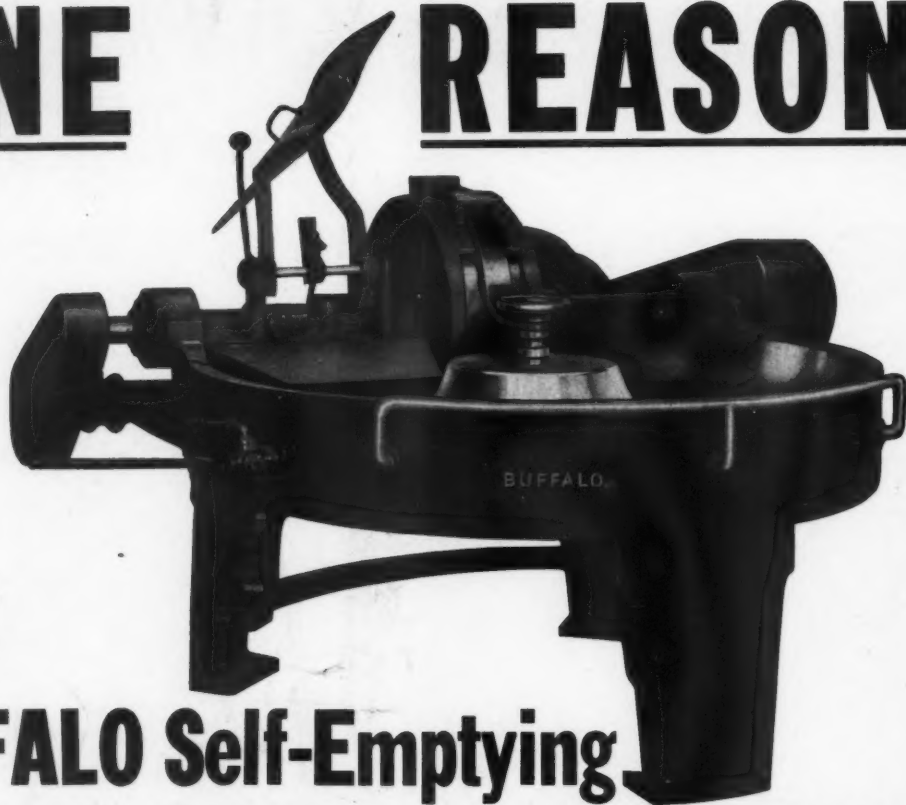
### THE VISKING CORPORATION

6733 WEST 65TH STREET • CHICAGO, ILLINOIS, U. S. A.

CANADA: C. A. Pemberton and Co., Ltd., 189 Church St., Toronto, Ont., Canada • GREAT BRITAIN: John Crampton and Company, Ltd., Manchester • AUSTRALIA AND NEW ZEALAND: Henry Berry Co., Pty., Ltd., Main Offices, Melbourne and Wellington; Branches throughout Australia and New Zealand

# NINE

# REASONS



## WHY

## BUFFALO Self-Emptying SILENT CUTTERS SAVE MONEY

1. **FASTER OPERATION** reduces payroll expense.
2. **LARGER CAPACITY** increases sausage room production, avoiding costly overtime.
3. **EASIER OPERATION.** New low construction and air-operated emptying device increase speed of production with less effort.
4. **COOLER CUTTING** protects protein value. Adjustable bowl supports maintain perfect adjustment between bowl and knives for maximum cutting efficiency.
5. **HIGHER YIELD** increases the profit spread on every pound of sausage produced.
6. **FINER QUALITY** builds satisfied customers and repeat business.
7. **LOWER POWER COST.** New "anti-friction" construction reduces power requirement per pound of meat.
8. **LONGER LIFE.** Heavy construction and well balanced design reduce wear, adding extra years of low cost operation.
9. **LOWER MAINTENANCE COST.** Simplified construction and careful workmanship reduce maintenance cost to the minimum.

**New Buffalo Self-Emptying Silent Cutters are built  
in four sizes with capacities of 200 to 800 pounds.**

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# *How* **ESSKAY** *builds* *quality atmosphere for quality sausage*



**T**HE PICTURE speaks for itself. These three fine products of The William Schludenberg-T. J. Kurdle Company of Baltimore are fast-moving items wherever they're sold—*because they look as good as they are.*

The sanitary "Cellophane" transparent wrapping, with brand identification, gives all three a head start over bulk sausage. Sparkling "Cellophane" attracts the shopper's eye. Assured cleanliness arouses appetite appeal. The convenient packages prompt

those extra, profitable *impulse* purchases.

All three of these products are ideal for open display. *And they get it.* Dealers know they're safe from dust and dirt. But more important still—dealers know that displays of "Cellophane"-wrapped meat products ring up plenty of sales.

And packers should not forget that putting *their brand name* on the package that goes into the home is the best way to build repeat business.

## **PACKAGING HELP FOR YOU**

Our Field Representatives will be glad to assist you in planning and designing your sausage units. No obligation. Just write: "Cellophane" Division, E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.

# Cellophane

TRADE MARK



"Cellophane" is a trade-mark of  
E. I. du Pont de Nemours & Co. (Inc.)

# The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



Audit Bureau of Circulations  
Associated Business Papers

Official Organ Institute of American Meat  
Packers.

Published weekly at 407 So. Dearborn St.,  
Chicago, Ill., U. S. A., by The National Pro-  
visioner, Inc.

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Yearly Subscription: U. S., \$3.00; Canada,  
\$4.00; foreign countries, \$5.00. Single copies,  
25 cents.

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Inc. Trade Mark registered in U. S. Patent  
Office. Entered as second-class matter, Oct. 8,  
1919, at the post office at Chicago, Ill., under  
act of March 3, 1879.

★

## Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE" reports  
daily market transactions and  
prices on provisions, lard, tallow  
and greases, sausage materials,  
hides, cottonseed oil, Chicago hog  
markets, etc.

For information on rates and  
service address The National Pro-  
visioner Daily Market Service, 407  
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# DID YOU KNOW...

... sausage is one of the oldest forms of processed meat. It was popular with the ancient Chinese and Greeks and it is mentioned in Homer's Odyssey.



... sausage has lost none of its popularity. Today one out of every twelve pounds of meat consumed in the United States is in the form of sausage.



... sausage sales, like sales of hundreds of other products, can be effectively stimulated by a neat attractive package. While women shy away from a wrinkled, greasy, unattractive sausage package, they are attracted by a neatly printed, smooth, clean, white Bemis Parchment Lined Bag.

... sausage not only looks better but it keeps better and tastes better when sealed in these sanitary, white, bleached muslin bags which are lined with genuine vegetable parchment.



... Having round bottoms and with only one end to close, Bemis Parchment Lined Bags are easy and quick to pack. In every way these modern containers are a real help in increasing sales and protecting your product. Write for samples.

## BEMIS BRO. BAG CO.

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## You can fill that order to a "T" with ARMOUR'S NATURAL CASINGS

● Women don't buy blindfolded. And when they buy sausages they demand appetizing appearance *plus* flavor.

Armour's Natural Casings can be a big factor in helping you get more sausage business on both those counts . . . and more.

In the first place, natural casings have a texture that's porous. So, the smoking you give your sausages really penetrates into the meat . . . gives them that zestful goodness that sells and sells.

Then, natural casings are of a resilient, flexible nature that makes them cling tightly to well-stuffed sausages . . . gives them the plump, fresh look that housewives want.

Add to that the fact that natural casings are protectors of your product's tender juiciness and it becomes clear why we feel that natural

casings are your logical choice. . . . And you can be sure of the finest by ordering Armour's Natural Casings. Strict standards of quality, careful grading, complete selection and Armour's reputation for excellence of finished product is a paid-up insurance policy of your satisfaction. Give your next casing order to your local Armour Branch House.

### ARMOUR'S NATURAL CASINGS

ARMOUR and COMPANY, CHICAGO, ILLINOIS

# THE NATIONAL PROVISIONER

OCTOBER 28, 1939

*The Magazine of the Meat  
Packing and Allied Industries*

## How First World War Affected LIVESTOCK AND MEAT

**B**USINESS executives and business economists are pretty much agreed that the wise course for American business to pursue in present circumstances is to gear operations to a domestic basis, and, if export business develops on account of the war, to handle it as efficiently as possible without too much plant expansion but with widespread modernization for efficiency.

It is recognized that an enlargement of this country's defenses, including the big naval expansion program now getting under way, will result in increased employment, not only in these activities, but in all types of business affected by them. This means better demand for meat and seems to insure at least the satisfactory utilization of any increase in meat supplies which may be in prospect.

### Sentiments Is Conservative

Effects and results of the last war are fresh in the minds of most business men and while the temptation for profit taking is great, there is a strong undercurrent of conservatism. However, in evaluating the situation many in the meat industry ask how the war years preceding America's entrance into the World War affected the meat industry.

When Europe went to war in 1914 the United States experienced what some economists have called a "war depression." The price trend was lower and it was not until the early months of 1916 that the influence of the war was reflected in the hog market. In 1914 hogs averaged slightly lower for the year than in 1913 and in 1915

the annual average price of \$7.10 was \$1.20 lower than in 1914 and \$1.25 lower than the 1913 average.

The picture began to change with 1916. In that year the average monthly price of hogs at Chicago rose from \$7.20 in January to a peak of \$10.70 in September and continued high during the remaining three months of the year, although below the peak.

### Hog High Reached in 1919

The price level fluctuated upward during 1917, 1918 and 1919 to a peak of \$21.85, the average for July 1919. While the level was lower from that time on, the monthly average was still high in 1920 and was \$13.91 for the year. This annual average price dropped to \$8.51 in 1921.

Much the same general price trend developed in the cattle and calf markets. The peak of the annual average was reached in 1919 at \$15.50 for cattle and \$16.83 for calves. Lamb prices, on the other hand, went steadily upward from 1913 and reached an annual peak at \$16.60 in 1918, with the 1919 annual average at \$16.00.

Total annual hog slaughter during the years 1913 to 1921, inclusive, the yearly average price of hogs at Chicago during those years and the low-high range of average monthly prices at Chicago during the period were as shown in the table on this page.

How did the prices of meat cuts react to the war situation?

Wholesale prices of principal pork cuts at Chicago and lamb at New York,

(Continued on page 23.)

### Hog Slaughter and Price, 1913-1921.

	Number of hogs processed in U. S.	Average annual price—Chicago.	Low-high range of av. monthly prices at Chicago.
1913	57,000,000	\$ 8.35	\$ 7.45—\$ 9.05
1914	55,000,000	8.30	7.10— 9.00
1915	62,000,000	7.10	6.40— 7.90
1916	67,000,000	9.60	7.20—10.70
1917	56,500,000	15.10	10.90—18.20
1918	65,100,000	17.45	16.30—19.65
1919	65,795,000	17.85	13.60—21.85
1920	61,502,000	13.91	9.55—15.88
1921	61,818,000	8.51	6.92—10.00



# Packers Find Ways To Reduce Costs by Studying Operations

**P**OSSIBILITIES for cutting unit product costs by eliminating or reducing unproductive labor in processing and manufacturing departments are getting the attention of many packers and sausage manufacturers.

This is evident in packer response to articles in the October 7 and 21 issues of *THE NATIONAL PROVISIONER*, which pointed out cost-cutting opportunities and cited accomplishments following packer time and motion studies of processing operations. Some packers commented on these results. Others asked for further information. A number related their own experiences in cutting costs, after they had determined where unproductive labor was being used in sufficient amounts to justify study to reduce it.

One sausage manufacturer pointed out that his business has always considered unproductive payroll time to be that employed outside of the plant, particularly in the office. All plant labor has been deemed productive, regardless of the tasks performed.

## Some Labor Unproductive

"Obviously," this processor says, "as was pointed out in the October 7 issue of *THE NATIONAL PROVISIONER*, all plant labor is not productive. Time spent on operations which do not contribute to actual production might very logically be considered unproductive."

"The thought is interesting, and I hope all packers and sausage manufac-

## WRAPPING ON THE SCALE

This girl scales the bacon and wraps it without removing meat from the scale platform. Adoption of this set-up for all wrappers has enabled an Eastern meat plant to cut seven seconds off the average time formerly required to wrap a half-pound of bacon.



turers 'got it.' If all of us appreciate that there is much unproductive labor in our plants, and that this labor contributes nothing to the volume, appearance, quality and salability of our products, we will unquestionably be more alert to reduce it."

An Eastern sausage manufacturer says: "We have always known there was more or less lost motion in our plant, but we never appreciated what it cost until recent articles in *THE NATIONAL PROVISIONER* inspired us to make a hurried and rather casual survey of the situation. The results rather astounded us. We determined definitely in a number of instances that employees are spending a large percentage of their working time on operations aside from their main duties, and that the possibilities for increasing production

without adding to the payroll are much greater than we had suspected. Needless to say, our entire plant is going to be studied."

"We had just completed a study of operations at the stuffing tables," a Midwestern packer said, "when the October 21 issue of *THE NATIONAL PROVISIONER* containing the article on reducing sausage linking costs was received. As we had devised no methods for reducing unproductive working time at this point—although we had ideas—this article and the illustrations created much interest and were studied carefully."

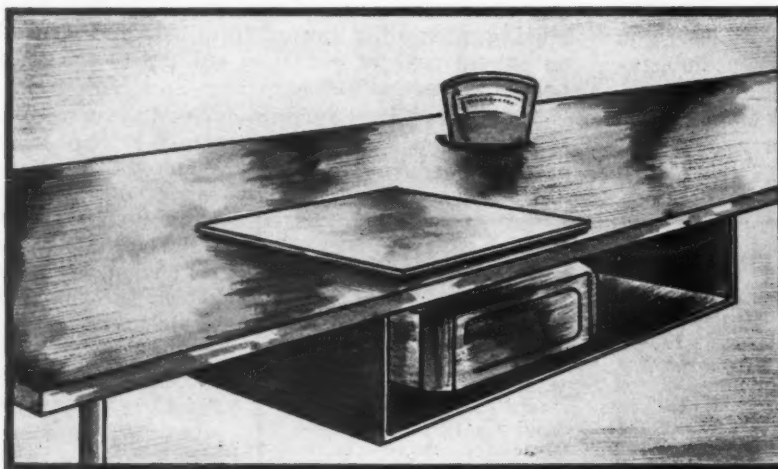
"There is one detail of the operations as described which we probably will adopt. This is the use of aluminum pans in which to stuff sausage. However, we will use pans with small holes in the bottom through which water can drain."

"One of the purposes of our study of linking was to eliminate lost motion between stuffing table and cages and also the labor of moving filled cages from the stuffing benches to the smokehouses. We can unquestionably reduce costs materially by installing overhead trolleys of the type described in the article to handle sticks of linked sausage to the cages. However, there would still be the problems of hanging sticks on the cages and of moving the cages to the smokehouse to be solved."

## Conveyor Installation Studied

"It has not been determined how our sausage manufacturing room will be equipped to eliminate the unproductive labor between stuffing table and cage and between sausage manufacturing room and smokehouse alley. We think, however, a workable method can be devised."

"At present we are studying possibilities in the use of an overhead conveyor to carry sticks from the stuffing table



SCALE FOR WEIGHING AND WRAPPING

How scales for use of each wrapper are installed in the bacon wrapping table in an Eastern plant. Scales are of special design and have large platforms so wrapping can be done on them.



directly to the smokehouses. If this idea can be developed successfully we will be able to make a very considerable saving in labor cost and to dispense with the use of hanging trucks and cages in the sausage manufacturing room.

"Our inspector objects to piling sticks under the stuffing table. Therefore, we have thought of maintaining a supply of clean sticks in the smokehouse alley. When a stick of product is taken off the conveyor to be placed on the cage, a clean stick could be placed on the trolley to be carried to the stuffing table. A supply of clean sticks could also be kept in the sausage manufacturing room at points convenient to the stuffing table.

"The sketch shows our first conception of a conveyor for handling sticks of linked sausage. This layout may be changed, or the idea may be abandoned, depending on the results of further studies and experiments."

### Five-Unit Loaf Pans

Even such a relatively unimportant device as a meat loaf pan may have more than an incidental influence on cost of production, a sausage manufacturer points out. He reports that all of his individual pans have been replaced with larger ones divided to hold five loaves. "A five-unit pan costs less than five individual pans," he says, "and can be handled, filled and cleaned with less effort and expense."

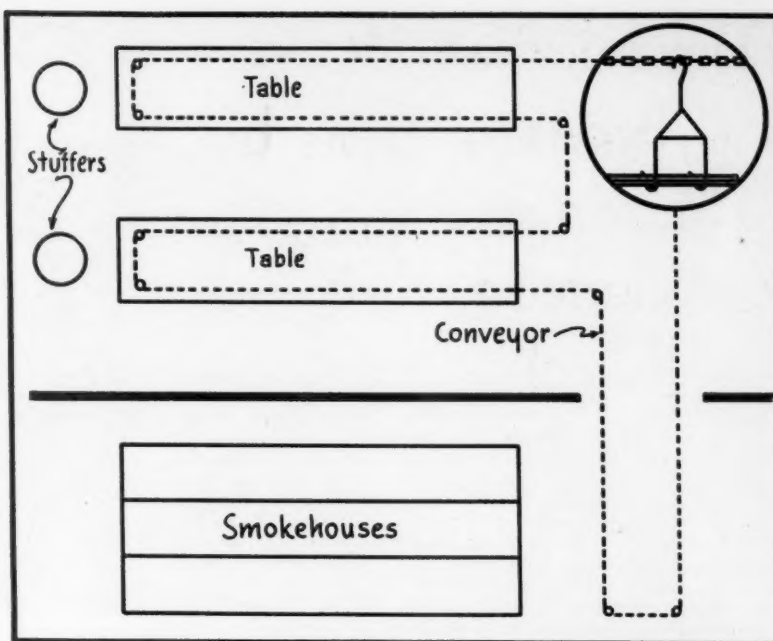
Operations on the bacon wrapping table have been brought to a state of high efficiency, and it might be supposed that efforts to reduce the cost further at this point could not be effective. Even a very small saving per package, however, is found to be worth while when multiplied by a great many packages per day and by a considerable number of workers.

"I am wondering," an Eastern packer writes, "if results at the bacon wrapping table in our plant were referred to in the article on reducing unproductive labor which appeared in the October 7 issue of THE NATIONAL PROVISIONER. Strange as it may seem, we have recently changed our bacon wrapping procedure and our savings per package and in the bacon slicing and wrapping department as a whole figure out approximately the same as the results given in the article."

### Bacon Wrapping Labor Reduced

"Our change-over has not been completed and may not be for some time, due to the rather large initial investment required, but eventually every worker at the bacon wrapping table will be equipped with a scale and will become both a scaler and a wrapper. Wrapping will be done on the scale platform.

"Four of the employees at the wrapping table have been scaling and wrapping for some time. They also pack cartons. Before the filled carton goes to the check weigher the scaler-wrapper-packer drops a tag bearing her number into



### SUGGESTED FOR CUTTING SAUSAGE PRODUCTION COSTS

One packer's plan for using a conveyor to transport linked sausage from the stuffing tables to the smokehouse alley.

the box. This tag is removed by the check weigher and turned into the office each night. Thus we have a very accurate check on the production of each girl.

"Time and motion studies made over a considerable period of time, during which each girl on the bacon wrapping line has been given the opportunity to work on the scales, have proved that the average time required to wrap  $\frac{1}{2}$  lb. of bacon can be reduced approximately 7 seconds by making each girl a scaler and having her wrap on the scale platform. When our wrapping table is completely equipped with scales we will be able to increase our production approximately one-fifth without any increase in payroll time."

The accompanying sketch shows the manner in which the scales are installed under the bacon wrapping table in this plant. These scales are of special design and have large platforms so that wrapping can be done on them. Another illustration shows a scale in use.

### WAR AND SAUSAGE

War's influence in Britain is reflected in advertisements for one sausage binder appearing in a British meal journal. In a front cover advertisement entitled "Sausages are your Maginot line," it is pointed out that "evacuated wives and children compel thousands of men to live alone. They couldn't bake a pie to save their lives but they CAN cook a sausage. Then make sausage your line of defense in building up good amongst the war's grass widowers."

### CANNED FRANKS IN MADISON

Freedom from the necessity of refrigeration, added convenience and taste appeal were among the points emphasized in Madison, Wis., papers by Oscar Mayer & Co., Chicago and Madison packers, in advertisements introducing the company's famous "Yellow Band" wieners packed in cans.

The announcements, which referred to the introduction of the new product in Madison as a "sneak preview," pointed out the advantages of having the wieners available in vacuum sealed cans and stressed the 55-year reputation of the brand. Each can contains from 10 to 12 of the wieners, the advertisement stated.

It is understood that the company plans to distribute the canned wieners nationally at a later date.

### FROM COUNTER TO CUSTOMER

"Counter-to-Customer" meetings will be held by the National Live Stock and Meat Board throughout November in Michigan, New York, New Jersey and Indiana. Dates and places of the several meetings are as follows:

In Michigan—Ann Arbor, Nov. 2-3; Flint, 6-8; Port Huron, 9-10; Grand Rapids, 13-15; Muskegon, 16-17; and Battle Creek, 20-22.

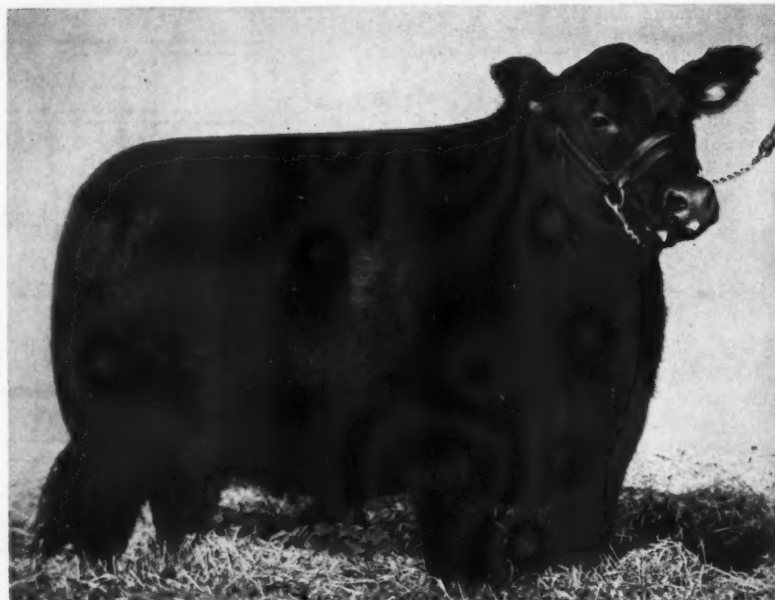
In New York—Syracuse, 13-15; Rochester, 16-17; Buffalo, 20-22; and Jamestown, 23-24.

On November 9-10 there will be a meeting at Trenton, N. J.; and on Nov. 22-23 one at South Bend, Ind.

# The Market Types Shown at American Royal

**N**OT only fat animals but feeding and breeding stock and meat in retail cuts were among the major features of the American Royal Live Stock Show, held at Kansas City on October 14-21. This was the 41st time this great show has been held, covering the stretch marked at one end by steers from the Southwest which commanded only around 2c per lb. and cows at 1c to 1½c per lb. to the quality cattle of the present day—the meat from which finds an outlet on the richest tables.

Showing meats which keep pace with modern living, the National Live Stock and Meat Board housed its exhibit in large refrigerated show cases. It featured new retail cuts of meat which are smaller, more tempting, wider in variety and easily fitted into budget planning



by the housewife. It stressed the research the Board and cooperating institutions and organizations have done on meat and lard; it explained the right ways to carve meat; and it described the right methods of cooking meat for best results as to flavor and shrinkage.

The exhibit commanded wide attention and the booklets on the major subjects featured found eager acceptance. Once again it was demonstrated that no meat animal exhibit is complete without a supplementing exhibit portraying the product yielded by the nation's livestock industry.

## Heavy Buying at Auction

Always a big carlot show, not only of fat but also of feeder cattle, the exhibit at this year's American Royal was a near record. At the auction, packers bought 30 carloads of fat steers at a top of \$16.00 per cwt. for the champion carload, while the champion load of feeders—Herefords shown by Dan Casement, a producer widely known among meat packers—brought \$20.25 per cwt.

## IDEAL MARKET TYPES

The grand champion steer, hog and wether of the 1939 American Royal Live Stock Show feature ideal market types.

"Master Cup," the grand champion steer of the show, was a deep, blocky Angus-Shorthorn crossbred, exhibited by Oklahoma A. & M. College.

The purebred Chester White medium weight barrow was the grand champion hog of the show. He was exhibited by an Oklahoma club boy, Aaron Gritzmaker. The hog was also champion in the junior division and chosen by packer buyers who judged the market hog classes.

Another crossbred won in the sheep classes. Exhibited by Kansas State College, this fine type grade Shropshire wether, weighing 114 lbs., was chosen as the best lamb.

It is expected that these calves will appear as champion contestants at some of next year's livestock shows. In the junior division nearly 300 head of calves were auctioned, bringing an average price of \$15.04½ per cwt.

A crossbred steer, a purebred hog and a crossbred wether carried off the grand championships of the show. Each are of special interest as they typify the kind and quality of animals of each class in greatest demand in the packing industry and furnish retail meat cuts of broadest interest among consumers. The steer, a summer yearling exhibited by the Oklahoma A. & M. College, had an Angus sire and a Shorthorn dam. He weighed 1,140 lbs., was about 17 months old and sold to the Lou Williams Meat Co. of Kansas City for \$1.50 per lb.

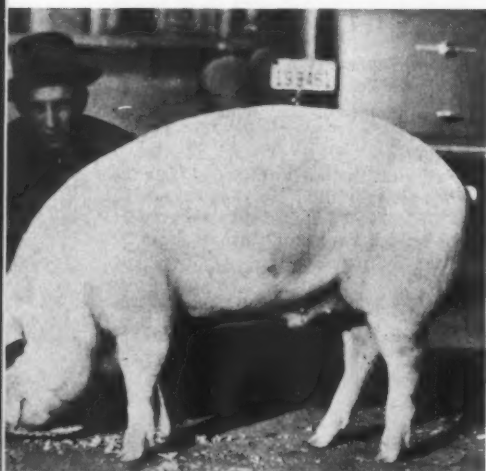
## Champions Bring Good Prices

The W. B. Schneider Meat Co. bought the grand champion steer in the vocational division for the President hotel, paying 50c per lb. This was an Angus steer. The champion in the junior division and the reserve champion of the show, also an Angus, sold for 41c per lb. to the Schneider Meat Co.

Of the 30 carloads of fat cattle bought by packers, Swift & Company bought 9 loads; Lou Williams Meat Co. 6 loads; Kornblum Packing Co. 3 loads; Fred Harvey Co. 3 loads; W. B. Schneider Meat Co. 2 loads; Wilson & Co. 2 loads; John Morrell & Co. 2 loads; and Armour and Company, Cudahy Packing Co. and Neuer Meat Co., 1 load each.

A middle-weight Chester White barrow was the grand champion hog of the show. He was exhibited by a 4-H club boy, Aaron Gritzmaker of Oklahoma, and won the championship in the junior division and later the grand championship of the show. In the latter class he competed with six other representatives of the various breeds. The

(Continued on page 41.)



# MEAT PACKAGING PROGRESS MUST BE CONTINUOUS

## Industry Still Needs More and Better Packages

**M**EAT packaging has made considerable progress during the past few years and a rather large percentage of all processed meats are now offered for sale in attractive wrappers and containers. Few meat merchandisers will contend, however, that possibilities for building good will and consumer demand by more universal use of packages, or by improving types of packages now in general use, have been exhausted.

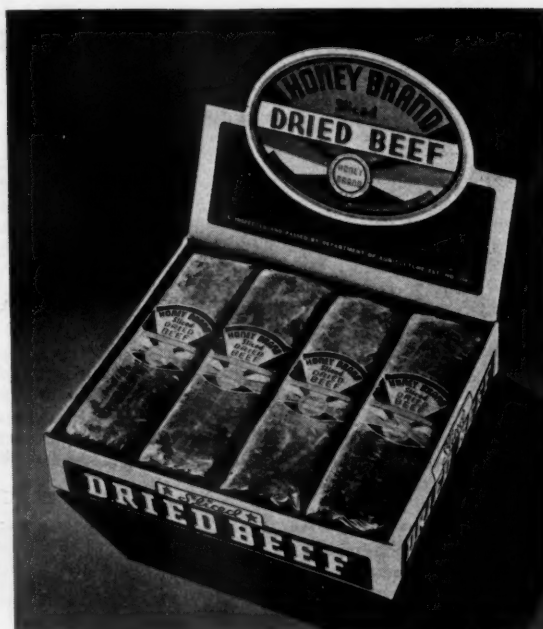
Not only are there many products for which packages should be designed, but there are also many opportunities to serve consumers better with packages which are more convenient for home use.

One would hardly suspect from casual consideration that the conventional method of packaging sliced bread could be improved. The printed wrapper has been used for this product for years. However, a fundamental improvement in sliced bread packaging has been made recently and undoubtedly will be universally adopted.

A Western bread baker made a lengthy study of the use of his product

### ATTRACTS EYE OF SHOPPER

This convenient package of dried beef should attract many impulse sales from housewives whose families like this tasty product. Package was designed for Hygrade Food Products Corp. Printed transparent wraps are of Lumarith Protectoid.



in the home. He discovered that usually only part of a loaf of bread is consumed at one meal and that the problem of the housewife is to keep the unused portion fresh until it will be required.

This suggested the plan of wrapping each half of a loaf of sliced bread and combining the two portions in a single wrapper. Such packaging permits the use of half a loaf without exposing the other half and has resulted in substantial sales gains in a low profit and highly competitive field. An outgrowth of the idea is the use of two half-loaves of different breads—white and whole wheat, for example—in a single package.

Two half units of a meat product, or

different products in a single package, may or may not be feasible. The improvement in the sliced bread package was mentioned merely to emphasize the fact that it may be possible to improve the most simple and common type of wrapper or package. The packer or sausage manufacturer with the ingenuity and resourcefulness to develop worth-while improvements in a meat package may reap a rich reward in increased consumer acceptance of his product.

The value of meat wrapper and container elements other than beauty are recognized by all packaging experts and meat merchandisers. Novelty, uniqueness, sales punch and utility are also considered in the All American packaging awards.

### The Packaging Situation

Packaging has become an art and the production of wrappers and containers is now a major industry. In the application of wrappers and packages to its products, the meat packing industry has not shown the initiative and aggressiveness so characteristic of its other activities. Although meat packing is the nation's No. 1 industry, measured by the value of its products, it ranks far below the top in use of modern wrappers and packages.

During the four years preceding 1939 many packers adopted the printed transparent wrapper for luncheon loaves, boiled and smoked hams, picnics, etc. The Duette package, which combines a sewed hog bung and an artificial casing, was introduced for liver sausage. Other packages were developed during this time, enabling the packer and sausage manufacturer to offer his trade an attractive line of meats and bring about a sharp increase in sales.

(Continued on page 41.)

### CLEAN AND APPEALING

An underwrap of parchment and an overwrap of Lumarith Protectoid is being used by the Esser Packing Co. for smoked hams and shoulders. Overwrap keeps the package clean and free from greasy finger marks.





# Meat Preferences Tested At New York World's Fair

**B**ACON and eggs is America's favorite breakfast dish, the ham sandwich is the leading luncheon standby, and baked ham and steak are the most popular main features for dinner, according to results of a questionnaire answered by more than 47,000 visitors to the Swift exhibit at the New York World's Fair.

In one of the most extensive surveys ever made of America's food preferences, visitors from all parts of the country were queried on favorite dishes for breakfast, lunch, dinner, brunch, picnics, midnight supper, and dessert. Every state in the Union was represented.

Meat is the most important food on the American menu, the survey indicates; the number one choice for each meal was a meat dish. Steak ran a close second to baked ham for dinner; chicken and roast beef were third and fourth, respectively. America seems most unanimous on breakfast, the favorite here leading by the largest margin.

## Breakfast Favorites

Bacon and eggs polled 48 per cent of the breakfast vote, with ham and eggs running second with 28 per cent. Ham and eggs, however, was chosen as the favorite for the more leisurely Sunday "brunch," a combination of late breakfast and lunch, while pancakes (or waffles) and sausages came in second best.

Judging from the ballots, a significant number of Americans eat their midday meal out, for lunch to most seems a brief affair, with a ham sandwich filling the bill for the largest group; salad was second.

Frankfurts were the most popular picnic dish, and polled more than 28 per cent of the vote; ham sandwiches were the choice of 21 per cent. For midnight snacks, assorted sandwiches got first vote, with cheese and rarebits a good second. Ice cream and pie were the two favorite dishes for dessert, with pie a la mode getting a number of other votes.

## Tastes Fairly Similar

A not inconsiderable percentage of the voters seemed to feel that old American custom—ham and eggs—was the answer to practically any occasion, this traditional favorite being well up in front in the voting for virtually every meal, from breakfast to midnight supper.

Tastes were fairly similar among men and women. Women accounted for 62 per cent of the ballots, men for 38 per cent. About the only substantial variation between preferences of men and women was in the choice for dinner—steak was first choice among men, with baked ham second. Also, pie for

dessert ran stronger with the men.

Significantly, the survey revealed an amazing uniformity in regional food preferences. While every state in the Union was represented in the survey, there were no substantial differences in the choices of North, South, East, and West—and local "favorite son" dishes hardly ever cropped up in the voting. Different occupations seemed to have equally little influence on tastes. Dietitian, farmer, housewife, laborer, congressman, storekeeper, and student—their food favorites seemed much alike.



## INCREASED BACON SALES

Peter Eckrich and Sons, Inc., offered Canadian style bacon for sale during the holiday season last year in this printed artificial casing. Consumer acceptance was gratifying to executives of the company. A large percentage of sales were of whole and half pieces for gifts and home use.

# British Fix Prices Favoring Heavy Hogs

**H**OGS dressing 200 lbs. or more will command a relative premium under a new and more direct method of stimulating production of hogs for bacon manufacture recently inaugurated in the United Kingdom, according to a report to the U. S. Department of Agriculture from the American agricultural attache in London describing regulations issued by the food ministry.

Simultaneously the pre-war bacon scheme, in effect since 1933, was suspended. The old scheme was essentially a farm subsidy involving a guaranteed price for a specified number of bacon hogs, the price varying with feeding costs.

Under the new price scheme the British Ministry of Food fixes flat rates for hogs sold for slaughter, one for hogs weighing under 200 lbs. and the other for hogs weighing over 200 lbs., dressed weight.

## Porkers Penalized

Price for the smaller hogs sold for fresh pork is fixed at only about  $\frac{1}{2}$ c per lb. more than for the heavier hogs sold for bacon. It is expected that this will tend to increase production of heavy hogs for bacon. Before the outbreak of hostilities the market price for porkers was about 2.3c per lb. higher than for baconers.

The announced objective of the fixed price arrangement is to discourage production of light weight hogs for fresh pork and to encourage production of hogs of bacon weight. The government wishes to reduce the nation's dependence on imported bacon and to reduce the requirements of imported feedstuffs. It is stated that a larger proportion of domestic feedstuffs can be used in the production of baconers than in the production of the lighter weight porkers. British farmers are being urged to produce as much of their own feed requirements as possible as a part of the government's program.

## Baltic Supply Uncertain

Since the outbreak of hostilities there has been considerable uncertainty as to the maintenance of the flow of bacon supplies from Baltic countries to the British market. Some consideration has been given to the possibility of receiving increased supplies from Canada and perhaps some product from the United States.

Prices to be paid for porkers and for baconers in the United Kingdom were fixed early in September. On October 17 the Food Ministry advanced the prices. The increased prices take into account increased feeding costs. At the present time hogs weighing under 10 score (200 lbs.) dressed weight will bring 14s per score (\$14.01 per 100 lbs.) while those weighing over 10 score will bring 13s 6d per score (\$13.51 per 100 lbs.).



# Meat Facts Every Packer Should Know and Utilize

**M**ANY new facts about meat and its food value have been uncovered in scientific research being carried on in a number of universities throughout the country under grants made by the National Live Stock and Meat Board. Not only have these facts been established, but a number of beliefs unfavorable to meat have been disproved as fallacious.

This research work is designed to develop a scientific background for claims which the Board and the industry make for meat. Many of these established facts have been stated in popular form by the Board for use by the industry in publicity and advertising statements. Among them are the following:

The use of meat in the daily diet is in no way related to hardening of the arteries.

High blood pressure is no more prevalent among meat-eaters than among those not eating meat; and meat need not be eliminated from the diet of those who have high blood pressure.

The liberal use of meat in the diet does not cause kidney disease.

## Meat for Health

The use of meat does not cause rheumatism and meat need not be eliminated from the diet of patients suffering with the disease.

There is no appreciable difference between the effects in the body of "red" and "white" meats.

The discovery of the value of liver in the prevention and treatment of anemia ranks among the greatest discoveries in the history of medicine.

The idea that meat should not be given to children has fallen with the weight of evidence to the contrary.

## Meat's Essential Elements

One 4-oz. serving of meat will supply 24 per cent of the protein, 14 per cent of the calories, 15 per cent of the phosphorus, and 20 per cent of the iron required for the normal diet of the moderately active adult.

Based on average servings, meat leads all foods as a source of high quality protein, the element which builds and repairs body tissue.

Meat ranks higher than any other food in satiety value—it "sticks to the ribs."

Meat is a good food for all types of workers—from the man who builds skyscrapers to the clerk at the office desk.

Meat is a rich source of phosphorus, recognized by the medical and dental professions as necessary in the development of strong bones and healthy teeth.

Liver is the richest known source of

iron, the element so necessary in building rich, red blood.

Meat combines well with other foods, its flavor being extended to other dishes with which it is served.

Lard has been found superior to all other household fats in producing growth.

A liberal use of meat in the diet contributes to longevity and the physical efficiency of the human race. Countries ranking highest in meat consumption have populations with the longest life span.

Meat has been found to be the richest source of nicotinic acid, the element which prevents and cures pellagra.

Physicians and dietitians alike recommend meat as essential in the diet of the child. Bacon is used as early as five or six months of age.

Meat from the less-demanded cuts is as nutritionally valuable as meat from the more select cuts.

## Contains Needed Copper

Meat is an excellent source of copper, which unites with iron in building red blood cells.

Meat is one of the best sources of calories which furnish the energy so indispensable to work and play.

Meat is now being used successfully as the basic food in safe and successful

weight-reducing diets, with recorded losses of 8 to 12 lbs. per person, monthly.

Liberal servings of meat in weight-gaining diets have brought about weight increases averaging 1½ lbs. per week per person.

Nutritionists advise serving liver at least once each week, not only for its iron, but also for its other essential nutrients.

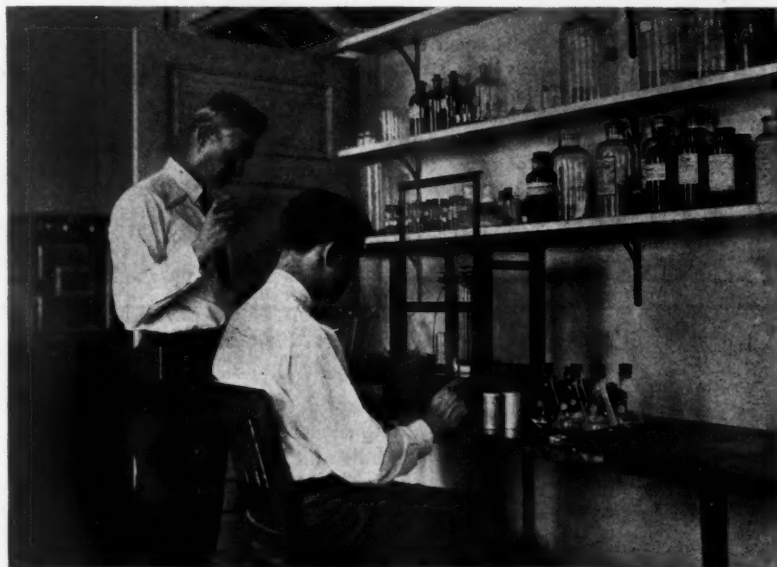
Meat is one of the richest sources of thiamin, which stimulates the appetite, promotes growth, and helps in the digestion of certain foods.

## HOG TAX REFUND CASE

The U. S. Processing Tax Board of Review has made public its technical findings of fact and memorandum in the refund case of the Ohio Provision Co., Cleveland, O., and it has been reported that its opinion will deny a refund to the meat packing firm. The Commissioner of Internal Revenue had disallowed the company's claim for a refund of processing taxes and the firm petitioned the board for review of the disallowance.

## MADISON NEW STAMP CITY

Madison, Wis., has been designated by Henry A. Wallace, Secretary of Agriculture, as the tenth city for distribution of surplus agricultural products through the food order stamp plan. He estimated that there were approximately 8,500 persons eligible to participate in the plan out of the city's 65,000 inhabitants.



## TESTING FOR QUALITY AND NUTRITIVE FACTORS

Hundreds of meat samples are analyzed annually in this nutrition laboratory, in the cooperative quality and palatability investigations on meat conducted by the U. S. Department of Agriculture, the state university experiment stations and the National Live Stock and Meat Board.

# New TIN LARD CANS IN ONE TO FOUR POUND SIZES TO ATTRACT *New* CUSTOMERS...

JOIN the parade of modern merchandisers. Put your lard in a modern metal lithographed can... and watch it sell for higher prices. Heekin Lithographed Tin Cans... in a variety of shapes and sizes... enable you to beautify your package with as many colors as you desire... in any design. Write for prices.



**4** The Round Can Offers Unusual Display Advantages



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**2** An Oval Style Of Tall Can Attracts Attention



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LARD TO THE  
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LITHOGRAPHED CAN**

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## SLICES, SHINGLES, STACKS

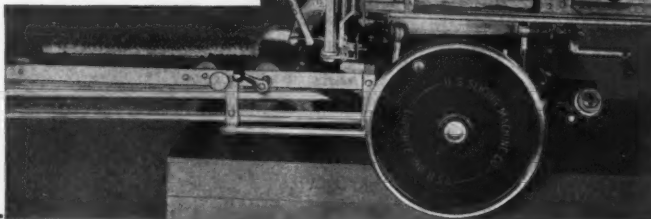
Here's a real profit-making machine for medium size establishments. An efficient, economical, automatic unit with new *Continuous Feed* that operates from any electric socket—pays for itself in a short time. The U. S. Model 150-B enables you to slice and shingle right onto the conveyor, or stack slices on trays, without resetting machine or handling food or slices from start to finish. Takes meats up to 24" long. Slices any thickness from  $\frac{1}{64}$ " to  $\frac{5}{16}$ ". Equipped with  $\frac{1}{4}$  H.P. motor.

Literature with complete details on request.

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La Porte, Ind.

**Bacon, Dried Beef,  
Boneless Meats,  
Ham, Chip Steaks,  
Cheese, etc.**



## "BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

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# PROCESSING POINTS *for the trade*

## Multi-Sausage Base

By OTTO MARTIN

Many very small sausage manufacturers would like to add new products to their lines, or have inquiries from time to time for certain types of sausage, but their volume is so small that it would not be profitable to manufacture them. If these products could be made in very small batches, so that it would not inconvenience the processor, it would probably pave the way for fairly large volume later.

This article describes new products which can be introduced without inconvenience to the regular line of work. Sausages are made from beef, veal, and pork and differ in the cut and spices used.

Ham sausage, or New England luncheon sausage, is made in almost every plant, no matter how small. It is a good base from which a half dozen other products can be made.

**HAM SAUSAGE.**—Meat materials are extra lean pork trimmings and boneless beef chucks or bull meat.

70 per cent fresh extra lean pork trimmings.

30 per cent boneless chucks or fresh bull meat.

Extra lean pork trimmings are ground through the 1-in. plate and put in mixer. Cure the lean pork trimmings (per 100 lbs.) with:

- 2½ lbs. salt
- 2 oz. sodium nitrate
- ¼ oz. sodium nitrite

Grind beef chucks or bull meat through the ½-in. plate and put in the silent cutter. Cure with same amount of curing mixture as above per 100 lbs. meat. Many sausage manufacturers find it convenient to use a prepared cure and follow the directions given by the manufacturer. Boneless chucks or bull meat are chopped in silent cutter with 30 or 40 per cent ice and water.

Put extra lean pork trimmings and chopped beef in mixer with 8 oz. cane sugar and 8 oz. dextrose per 100 lbs. of meat. Additional water should be added up to 20 per cent of entire batch and the meats mixed for 2 to 3 minutes.

Hold in cooler overnight and stuff in beef bung caps or artificial casings the next morning. The sausage can be smoked and cooked immediately or held in the cooler overnight before smoking and cooking. This will develop a more lasting color.

**MINCED HAM.**—Take ham sausage base and add 25 per cent fresh or cured belly pork trimmings, not too fat, and grind all through the ¼-in. plate. Add salt and cure if fresh pork trimmings

are used instead of cured trimmings.

Mix by hand, adding a small amount of ground caraway seed. Chopped pimientos add greatly to the appearance of the sausage. Stuff in very small beef bladders or artificial casings. The product can be encased in wire molds which give it a square appearance. Hold in cooler overnight and smoke and cook.

**SPICED HAM.**—Use ham sausage base and grind through the ¼-in. plate. Add a few drops of clove oil. Mix and stuff in artificial casings. Insert in square wire molds and hold in the cooler overnight. Cook but do not smoke.

**CRACOW.**—Use ham sausage base and add 2 oz. of fresh chopped garlic per 100 lbs. meat. Stuff in extra wide beef middles 20 in. long and rope like salami. Smoke and cook or finish in the smokehouse with high temperature.

**GALACIAN SAUSAGE.**—Use same formula as above with garlic. Stuff to full capacity in wide hog casings cut 36 in. long. Beef rounds can also be used. Sausage can be linked once in the middle or not at all. Finish in the smokehouse with high temperature.

**POLISH SAUSAGE.**—Use ham sausage base and add 50 per cent cured or fresh belly pork trimmings (not too fat). Season with pepper, garlic, paprika and rubbed marjoram. Grind all through the ½-in. plate and mix with additional water. Add salt and cure if fresh pork trimmings are used. Hold in the cooler overnight and stuff in hog casings 32 to 34 mm. Smoke and cook or finish in the smokehouse.

**SMOKED THURINGER.**—Use ham sausage base with 50 per cent fresh belly pork trimmings (not too fat) ground through ½-in. plate. Mix with seasoning (salt and cure for fresh pork trimmings), pepper, mace, and ground caraway seed. Stuff in medium hog casings and link 4½ to 5 in. long. Hold in cooler overnight. Smoke slow at the start and then increase heat. Take from the smokehouse when the sausage has a pronounced red color. To remove wrinkles which usually appear, dip in scalding water at 200° F. for five seconds. Cereal may be used in this product if desired.

**SMOKED COUNTRY SAUSAGE.**—Use same base as for smoked thuringer but omit the caraway.

Preparation of ham sausage (base) is simple and can be done with dispatch. Pork and beef are ground, chopped, cured and mixed all at one time and the mixture is ready for stuffing the next day. Any small batch can be made just this way.

If a manufacturer has inquiries for 30 lbs. of smoked thuringer sausage, all he would have to do is take 20 lbs. of ham sausage base, add 50 per cent of belly trimmings and seasoning, run through the ¼-in. plate, mix by hand and stuff.

## SUGAR IN GELATINE DIP

A Canadian processor interested in a gelatine coating for smoked meats wants to know what sweetening agent can be used in making it. He writes as follows:

Editor THE NATIONAL PROVISIONER:

We are not allowed to use glucose in making a gelatine coating for smoked meats and would like to know what other sugar would be suitable for this purpose.

Use of glucose is also prohibited under federal regulations in this country. The general practice among packers is to use an invert sugar for making a syrup for this purpose. Any standard invert sugar will be satisfactory and can probably be obtained by the inquirer in Canada without having to pay duty when importing it from the United States.

## Does Your Sausage Suffer from

### "GREEN CENTER?"

## The New Book SAUSAGE AND MEAT SPECIALTIES

devotes an entire chapter to "Sausage Trouble-Shooting." Tells you how to track down to the source such dollar-stealing defects as Chill Ring, Sour Casings, Green Spots, Pink Center, Air Pockets, etc.

Nineteen other chapters highlight refrigeration and air conditioning, plant operations, plant layout, and dry sausage. Order your copy now.

The National Provisioner  
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Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties"

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# Meat Products



*C*ontinental is well experienced in fulfilling unusual demands in packaging a wide variety of products. For that reason packers turn to Continental with their special problems.

They find that with our knowledge of their requirements, together with the many shapes and sizes of containers available to choose from, their problems are quickly solved.

May we help you, too? A representative will be glad to call.

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## PRAGUE POWDER

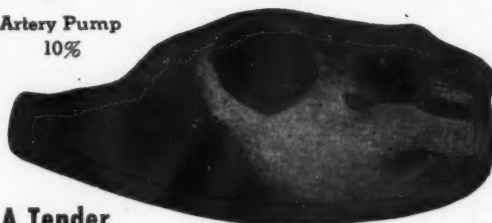
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### "Prague Dry Pickle"?

is a Pre-prepared curing material from which all the bite and bitterness has been removed. There is no other cure like PRAGUE POWDER. PRAGUE POWDER is Pre-prepared, roll-dried, and is the "Safe, Fast Cure." It is not raw nitrite or raw nitrate, but a completely new material—PRAGUE POWDER.

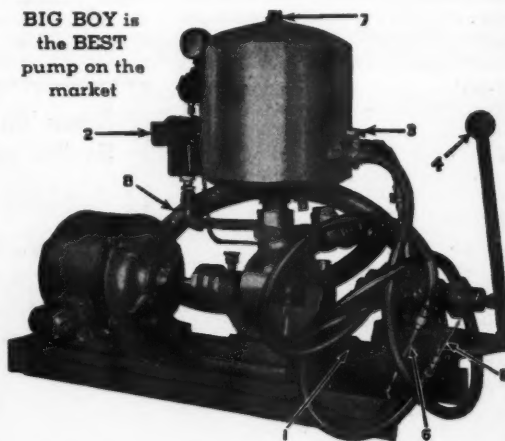
### Prague Powder Makes a Tender Ham Prague Powder Makes a Tender Bacon

Artery Pump  
10%



**A Tender Smoked Ham Is Heated to 142 Degrees**  
A PRAGUE POWDER cured Tender Smoked Ham, ready for slicing, broiling or baking, is Mild, Sweet and Tender.  
The PRAGUE POWDER Cure is the "Safe, Fast Cure" and produces the Rich, Ripe Flavor in the "Ready-to-Eat Ham."

**BIG BOY is the BEST pump on the market**



### PRAGUE POWDER Makes Bacon Tender For Slicing or Slab Bacon

The Consumer prefers the PRAGUE POWDER Tender Cured Bacon. PRAGUE POWDER Dry-Cured Bacon has flavor, style, color, mildness and is Tender.

Your Curing Problems are better solved by using PRAGUE POWDER PICKLE.

"Ready-to-Eat" Ham is a Griffith's  
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## RECORD TAX LEVELS

Present tax levels are higher than those prevailing at the world war peak, the National Industrial Conference Board pointed out recently. In 1913 taxes took 7 per cent of the national income while 22.4 per cent of the national income goes for taxes in 1939. The federal share of this total taxation rose from 2 per cent in 1913 to 9.5 per cent in 1939.

Looking to possible new sources of tax income, should it be necessary to finance war activity in this country, the board points out that the most striking feature of the fiscal position of the federal government in 1914 was the nation's large unused reserve of tax-paying power.

"In 1939 we are by contrast a heavily taxed nation," the board states. "As a result of costs imposed by the war of 1914-1918 and the obligations assumed by government during the last seven years, together with a changing concept of the role of government, much of the reserve of tax-paying power we enjoyed in 1914 has been eliminated.

"Even under wartime conditions the federal tax system never attained as high a level of productivity as in the fiscal year 1938, when collections reached a peak of \$5,936,000,000. Average federal tax collections for the three years 1937, 1938 and 1939 were \$5,460,000,000. In 1919, 1920 and 1921, when wartime taxation was at its peak, the average yield was only \$5,044,000,000."

The comparison is found to be even more striking when state and local taxes are also taken into account.

"State and local taxes amounted to \$2,965,000,000 for 1919 and \$3,933,000,000 for 1921. By contrast, state and local taxes for 1937 amounted to \$7,444,000,000 and for 1938 they are estimated at \$8,064,000,000. Total taxes—federal, state and local—were \$12,473,000,000 for 1937 and are estimated at \$14,000,000,000 for 1938. For 1919 and 1921, total taxes were \$7,465,000,000 and \$8,838,000,000 respectively.

"The obvious conclusion to be drawn from these data is that in the event of a serious emergency requiring additional tax levies, they would have to be superimposed on a tax system that represents a heavier burden than was imposed at any time in the World War."

## BIG SHOW IN PROSPECT

Predictions that all previous records for the number of entries will be broken are made by the management of the International Live Stock Exposition for this year's show, which will be held at the Chicago Stock Yards from December 2 to 9. According to B. H. Heide, secretary-manager of the exposition, the early entry list is the heaviest it has ever been and more than the usual number of stockmen have made inquiries relative to listing exhibits for the exposition.

More than \$100,000 will be awarded

to stockmen in cash prizes. Premiums will be spread over competition for 30 different breeds of cattle, swine, sheep and horses. Animals will total well over 12,000 head.

An unusually large showing of Canadian livestock is expected this year, officials of the show state, owing to cancellation of the fall fairs in Canada. In recent years, all provinces of the Dominion have been strongly represented in both the livestock and crops divisions of the exposition. Entries for the purebred and individual fat stock classes of the exposition will be accepted until November 1.

The exposition will be staged in the huge International Amphitheatre, situated at the East entrance of the Chicago

Stock Yards. It includes a central coliseum with seats for 7,500 and adjoining display areas encompassing six acres.

## FRANCE HAS BEEFLESS DAYS

Reputed to be France's nearest approach to food control, the first "beefless" day was observed on Tuesday, October 25. A decree has ordered butcher shops closed on Mondays and has prohibited the sale of beef on Tuesdays. Public eating places have been ordered to serve no beef, veal or mutton on Mondays and no beef on Tuesdays. The purpose is to conserve beef for the army.



Now you've PAID your Summer Ice Bill!

How much would you have Saved with...

**VILTER**  
**PAKICE**  
at **\$1.25\***  
**PER TON?**



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**PAKICERS . . .** producing BETTER ICE for as low as \$1.25\* per ton have paid for themselves over and over again in Food Plants all over the country. Every day, they're cutting Ice Costs down to the bone—averaging from 50% to 75% reductions in many plants. That's a Saving worth considering.

And Vilter PakIce IS better! It handles easier, lasts longer, offers more certain protection to delicate foods—is softer, without the sharp points and damaging lumps of crushed ice. It's the ideal Icing for all food refrigeration.

★ We'll be glad to tell you in DOLLARS AND CENTS just what PakIce will save in Your Plant . . . and at no obligation to you. Just return the Coupon.

\*Average Cost—Depends upon local Power Rates.

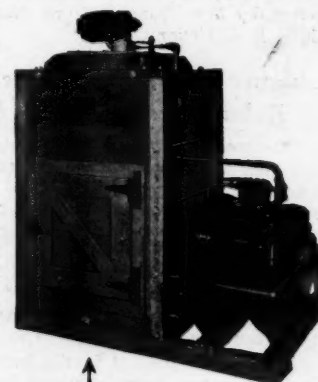
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½-ton Self-contained Pakicer.

PakIce Units are built for every size plant, from ½-ton, 1-ton, 2½-ton, 5-ton, and up to 30-ton capacity in 5-ton increments.



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Present cost of Ice per ton.....  
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# UP and DOWN the MEAT TRAIL

## Charles Dapp, U. S. Slicing Machine Co. Head, Dies at 66

Charles Dapp, president of the U. S. Slicing Machine Co., La Porte, Ind., died suddenly while on a business trip to New York on Friday, October 20th, of a heart ailment, at the age of 66 years.



CHARLES DAPP

He had been associated with the firm since 1910, serving as president for the past 12 years. Under his direction constant improvements were added to the U. S. line of meat slicers, the "Delicator," developed to make steaks and boneless meats more palatable, and several heavy duty units for bacon and dried beef slicing. Mr. Dapp was an inspiration to all his employees and practiced the philosophy he kept before them. He worked hard with well directed and persistent effort and always maintained an optimistic point of view. He made his home in Philadelphia, where he is survived by Mrs. Dapp and one daughter, Mrs. R. J. Heuer.

## August Ott and Associates Rehabilitating Joe Ott Plant

The two-story brick and tile factory building for the manufacture of sausage products at 1139-43 W. 47th st., Chicago, which houses smoking and cooling plant facilities and has been occupied by Joe Ott, Inc., has been acquired by the brother of the founder, August Ott, and associates, who are arranging to continue manufacture and sale of the products formerly produced by the company.

Members of the Ott family have been in the sausage manufacturing business in Chicago for many years and are well known to the trade throughout the country. The purchasers contemplate spending a considerable sum in rehabilitating the plant for their purposes.

## Chicago News of Today

Edwin L. Heckler, formerly with the public relations department of Armour and Company and later in publishing connections outside the packing industry, has returned to Armour and is now engaged in sales promotion work.

Miss Emily Hall, sister of the late John W. Hall, died at her home in Chicago on October 22 at the age of 70

years. Miss Hall was known to many associated with the packing and lard refining industries. She and her brother always lived together and since John Hall's death a few years ago she failed rapidly. Funeral services were held on October 25.

Packers and sausage manufacturers from all sections of the country assembled in Chicago on October 20 for the five-day program of the annual convention held by the Institute of American Meat Packers. Full details of the convention, in both its official and unofficial aspects, will be presented in next week's special convention issue of THE NATIONAL PROVISIONER.

R. C. Pollock, general manager of the National Live Stock and Meat Board, went to Omaha, Neb., following the Institute convention, where he attended the Ak-Sar-Ben Live Stock Show, at which the Board staged an educational meat exhibit.

W. A. Brown, president of the Liquid Carbonic Corp., died on October 16 at his Oak Park, Ill., home, after an extended illness. Joining the company in Kansas City, Mo., in 1901, Mr. Brown became its president in 1929. He was the first president of the National Association of Manufacturers and Distributors. Mr. Brown was 61 years old.

D. H. LaVoi, director of public relations of the National Live Stock and Meat Board, addressed 300 lamb feeders of Western New York recently at a banquet, held in Batavia, N. Y.

## ARMOUR VETERAN GETS WATCH

In recognition of 50 consecutive years' service with Armour and Company, Edward Schultz, superintendent of the pipe department at the Chicago plant, was presented with a gold watch by Warren H. Sapp, general manager of the plant, in the presence of a number of company officials and associates of Mr. Schultz. He entered the company's employ at the age of 19 and progressed from pipe fitter to department head. Mr. Schultz received a gold service button at the Institute convention.



## New York News Notes

George H. Jackle, fertilizing materials broker, with offices at 405 Lexington Ave., New York, died at his New York home on October 21 following a heart attack. Mr. Jackle was 67 years old and had been in the fertilizer business for 45 years, first as office manager for Heller, Hirsch & Co., from 1894 until the establishment of his own firm in 1921. A son, Frank R. Jackle, will continue the George H. Jackle brokerage business.

Visitors to New York during the past week included R. A. Zengler, Tender-made Ham division; W. H. Motherhead, bakery division, and C. A. Dwyer, beef department, all from Wilson & Co., Chicago plant.

W. C. Long, sales manager, Swift & Company, Salisbury, Maryland, was in New York last week and spent some time at the fair, including a visit at the company's exhibit there.

George A. Morrell, treasurer and director of publicity, John Morrell & Co., Ottumwa, Ia., was in New York last week. After visiting with E. L. Cleary, Eastern district manager, he spent some time at the New York World's Fair.

Arthur Welch, division superintendent, Wilson & Co., Cedar Rapids, Ia., was a visitor to New York during the past week. For several years prior to 1937, Mr. Welch was located at the New York plant of Wilson & Co. as assistant to supt. Edward Shute.

## Countrywide News Notes

R. M. Putnam is head of the new company known as Better Meats, Inc., Indiana, Pa., which was formed through the recent purchase of the property of the former Meyer Packing Co. The new concern conducts slaughtering and processing operations and manufactures sausage.

In order to facilitate buying of livestock to be slaughtered at the Columbus, O., plant of Kroger Grocery & Baking Co., the company has leased and plans to remodel the N. & W. stock pens at Chillicothe, O., according to a recent announcement by James A. McKinney, general superintendent of the company's meat packing enterprises.

Don Cochran is now state representative in Oklahoma for Wesson Oil & Snowdrift Sales Co., succeeding J. M. Wilmot, who resigned. Mr. Cochran was formerly with Wilson & Co.

The Baltimore, Md., packing concern of Wm. Schludenberg-T. J. Kurdle Co. has designated Van Sant, Dugdale & Co., Court House Square, Baltimore, as advertising agency for the company. The appointment became effective on October 6.

Following acquisition of the interest held by Martin Weber, general manager of Weber Packing, Inc., Columbus, O., officials of the company changed the name of the firm to Bexley Packing, Inc. William N. Petrakis retained the presidency of the company. Other officers include Fred Miller, vice president and treasurer, and Robert A. Klemm, secretary.

A mock wedding and attempts to catch a greased pig will be two features of a barn dance to be held on November 4 by employes of Henry Muhs Co., Passaic, N. J.

After rejecting bids received several weeks ago for construction of an addition to its plant, Haibach Bros., meat packing concern of Erie, Pa., has revised its plans and is receiving new bids. E. Haibach is in charge of the plant.

A. J. Eyer and Ed Schwartz of the Topeka, Kas., plant of John Morrell & Co. have received the 50-year service award of the Institute of American Meat Packers. Esten Nesby, Fred Witte, Frank Voight, George E. Willging, F. A. Janda and Oscar Hurley, all of the company's Sioux Falls, S. Dak., plant have now received the 25-year Institute award.

### OPEN HOUSE AT SWIFT'S

Swift & Company held open house at the Kansas City plant from October 26 to 29, and 1,600 employes of the company acted as hosts to the more than 60,000 visitors arriving during the period. The primary purpose of the exhibit is to educate the public toward grades of meat. Carcasses of prize winning steers and the grand champion



### 50 YEARS AT CEDAR RAPIDS

Joe Dvorak, sausage room foreman for Wilson & Co. at the Cedar Rapids, Ia., plant, whose 50-year period of service with the organization at Cedar Rapids was celebrated recently in that city with "Joe Dvorak Sausage Week."

barrow of the American Royal Live Stock Show were on display during the period.

Prime grades of meat were shown in competition with choice, good, medium and fair grades in the side and in commercial cuts. Location of the different retail cuts in the carcass was demonstrated and new methods of preparation explained. While the open house period extended from 10 in the morning to 9 at night those desiring to see packinghouse operations came in the early part of the morning or afternoon.

Commenting on the purposes of the open house program and the fact that it is held shortly after the close of the American Royal, general manager E. W. Phelps said:

"As soon as the judging and auction sales are over, everyone connected with these two events hurries home. The meat is left in hands of the buyer to dispose of it as best he can.

"What we are attempting is to interest the public in the meat as such, to come to the packing plant and see it, and when they have seen it, to talk about it, and then buy it. Over a period of years this is certain to create a higher selling value for the meat and encourage the boys and girls and the producers to raise better stock and to pay more attention to the finer points which make champions and near-champions."

Last year's open house was the first in nearly 40 years at the Kansas City plant of Swift & Company. Its overwhelming success led the plant manager to invite the general public to visit the plant again this year.

### In the News 25 Years Ago

(From The National Provisioner, October 31, 1914.)

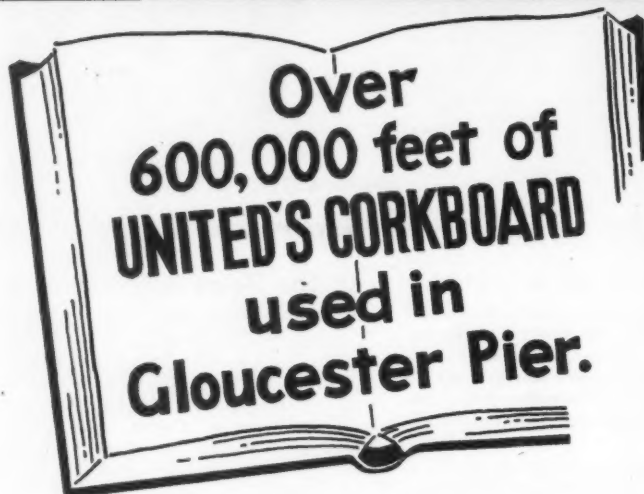
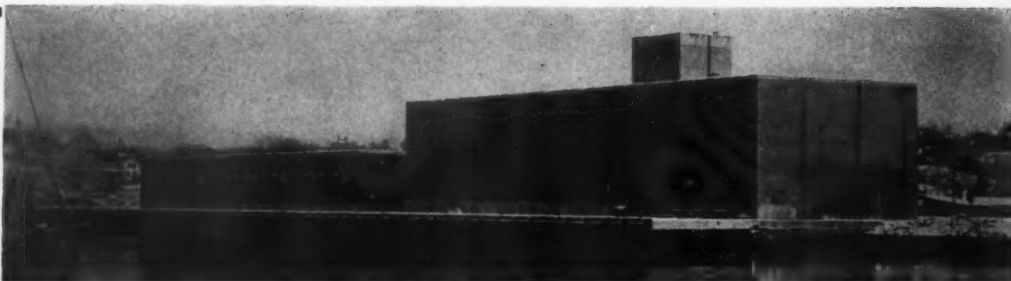
Among the many well-meant schemes hatched as a result of war pressure on living conditions is that of a municipal cold storage plant where consumers might store cases of eggs, tubs of butter, apples, meats, etc., thereby being enabled to buy in larger quantities and consequently at cheaper prices. The trouble with most of these panaceas provided for the city housewife is that they do not take into account the human equation. The above plan is obviously fantastic, for it is extremely doubtful if any saving which a housewife could make in food prices by such an expedient would be great enough to compensate her for the trouble of the thing, let alone the cost of hiring her storage compartment. The reformers would put their wits to better use if they would take into consideration all the conditions surrounding the city housewife and her problems when they propagate plans for relieving her difficulties.

Official reports from eight principal livestock markets in the United States for the month of September show how the condition of shortage in our domestic meat supply continues. These official figures, compiled by stockyards companies from records of receipts and shipments, show that at these eight markets 130,000 less cattle, 300,000 less hogs and 260,000 less sheep were marketed in September than in the same month a year ago. For the first nine months of 1914 the deficiency, as compared to the same period last year, was 740,000 cattle and 1,500,000 hogs. These comparisons are with a year when receipts were considerably short of those of normal times.

Quite an article appeared in one of the Chicago daily papers this week about the discovery of hair taken from cattle ears being used for water color paint brushes. THE NATIONAL PROVISIONER published this fact many years ago!



Exterior view  
of new  
Gloucester  
Fish Pier  
and  
Freezing Plant  
Gloucester,  
Mass.  
**UNITED'S  
Insulated**




More and more UNITED'S installations are added to the record of thousands of satisfied users everywhere. For when we say "Another UNITED'S B.B. (BLOCK BAKED) Corkboard installation," it's a story that is told again and again wherever maximum insulation efficiency with long-term economy count.

## UNITED CORK COMPANIES KEARNY, NEW JERSEY

*Manufacturers and Erectors of Cork Insulation*

### SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.			



## TOUGH AS A FULLBACK

All-American fullbacks are noted for ruggedness. So are JAMISON-BUILT DOORS, the champions in the cold storage door field.

To withstand constant abuse and rough slams by the he-men who use them, cold storage doors have to be rugged. JAMISON-BUILT DOORS are designed to put maximum strength where it's needed. They're built sturdy as oaks, with insulation that stays put. The conforming resilient pure-rubber gasket outwears old types many times.

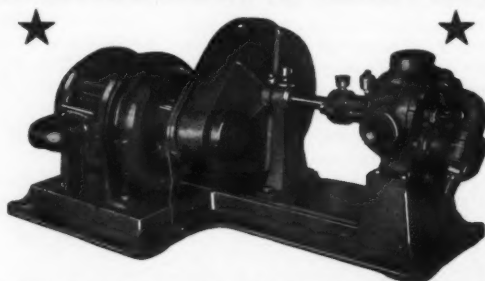
Wherever cold storage doors are used—including new locker and quick-freezing plants—JAMISON-BUILT DOORS maintain their leadership through rugged performance. Send for free descriptive bulletin to JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., or to branches in principal cities

*Jamison, Stevenson, and Victor Doors*

## JAMISON-BUILT DOORS

(Jamison Standard Door with Wedgetight Fastener)

### NO PRICE INCREASE ON VIKING PUMPS



## You Are Now Looking at Viking's STAR SALESMAN

Viking STILL believes that the best way to sell more pumps is to build better pumps. The more than 800,000 Viking Rotary Pumps which have been placed in practically every type of industry during the past 28 years are Viking's most effective salesmen. In their performance is proof.

Viking has sold itself to Packing Houses and By-Products Plants the country over. Performance in handling blood, lard, brine and other similar products has made Viking an outstanding choice. For a line-up on Viking Standard Pumps, specifications, list of products handled and prices, write for Bulletin 103-35.

**VIKING**  
PUMP COMPANY  
CEDAR FALLS  
IOWA



# REFRIGERATION

## and Air Conditioning

### MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

#### LESSON 41

### The Ammonia Compressor

**A**LL gases, including ammonia, are heated during compression. The gas absorbs heat from the pressure of the piston and the work done on it and also from cylinder walls and heads. When these are hot, the entering gas expands, reducing the weight of the gas admitted to the cylinder before the suction valve closes. The result is lower machine output. For this reason, cylinder walls and heads are jacketed.

The upper, or compression half of the cylinder, is jacketed in vertical type machines, since heat is generated in that portion of it. The lower half is cooled by the entering suction gas, which is usually much cooler than water flowing through the jacket.

Horizontal machines do not always require cooling water in jackets and slow speed machines seldom need it. Whether or not cooling water is required depends on quality of the suction gas. If the anhydrous ammonia has not been properly digested in the low sides, and liquid slops over through being entrained in suction gas, no cooling is necessary. The machine runs with a cold discharge temperature.

#### Pressures and Temperatures

The operator protects himself from this condition by a thermometer in the suction gas line and in the discharge gas line from the compressor. A rough rule subtracts 15 from the suction gauge pressure. The result is approximately the suction gas temperature. When 5 to 10 degs. is added to this figure, the result should compare closely with the actual gas temperature as indicated by the thermometer when the machine is running. Larger variations reflect overfeeding or underfeeding of expansion coils.

Suction gas traps are used for sepa-

rating excess liquid before it reaches compressor. The trap has a large volume and diverting baffles so that when gas velocity is slowed down to less than 3,000 ft. per minute, gravity separates liquid from gas. The liquid is drained back to a low side or pumped to a high side receiver.

Excessive superheat is easily corrected through slight overfeeding. Gas must be dry if compressor is to operate efficiently. If there are 5 to 10 degs. of superheat, the gas is returning in a dry state. Any liquid entering compressor is evaporated by the mechanical heat or work of the piston and consumes unnecessary power. A sudden flood of liquid into compressor cylinder will probably knock out cylinder head, bend piston rod and might result in wrecking the machine.

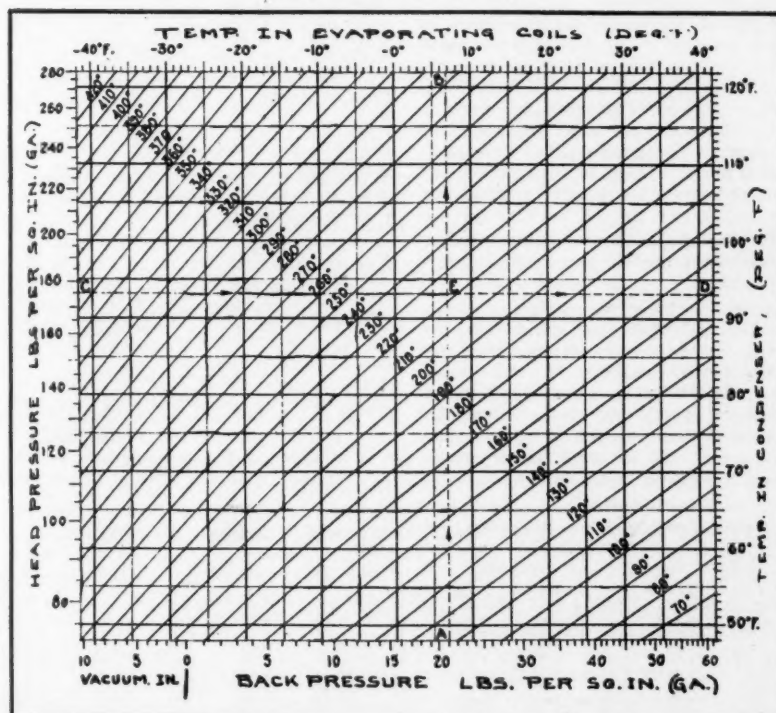
A thermometer in discharge gas line indicates its temperature. The accompanying chart shows the theoretical dis-

charge temperature of a compressor operating under various suction and discharge pressures. Actual conditions should approximate 10 per cent of these values. Injectors for introducing small amounts of liquid for cooling are provided on large machines for corrective purposes, but are used only in case of extreme overheating.

When a compressor heats, the piston rod expands. This necessitates ample clearance, at end of stroke, between cylinder head and face of piston. Distance the piston travels on the return stroke before the suction valves open represents a loss of capacity. Gas not completely discharged from cylinder during the return stroke of the piston re-expands and displaces a certain amount of cylinder volume. Consequently, the clearance space is made as small as possible.

In vertical compressors clearance is controlled by screwing piston rod into

CHART SHOWING TEMPERATURE OF COMPRESSOR DISCHARGE GAS UNDER IDEAL CONDITIONS



#### DISCHARGE GAS TEMPERATURES

Example—With back pressure 21 lbs. gage and head pressure 175 lbs. gauge, what is ideal temperature of compressor discharge gas? Find also approximate evaporating coil and condenser temperatures.

Find point A on bottom scale for 21 lbs. gauge, and draw a line upward to B, where temperature in evaporating coil is read 6.8 degs. F.

Find point C on left hand scale for 175 lbs. gauge, and draw a line horizontally to D on right hand scale, where the temperature in condenser is read, 83.1 degs. F.

The two lines intersect at point E. From diagonal lines read temperature discharge gas should have. Point E lies between lines for 220 degs. and 230 degs. F. and should be read, 223 degs. F.

or out of crosshead. It is varied on double-acting machines by increasing or decreasing thickness of head gasket. Volume ratio between suction and discharge gas under ordinary conditions is eight to one. One-eighth in. clearance space permits entrapped gas to expand and occupy a volume of 1 in. before pressure is lowered to that of suction. Long stroke compressors are usually more efficient than short stroke machines for the same gas displacement.

### Compressor Speeds and Costs

Gardner gives the following empirical rules for speed of compressors: Maximum allowable revolutions per minute for slow speed compressors is 376 divided by square root of S, S being stroke of piston in inches. For high speed compressors 850 divided by square root of S. Piston speeds should not exceed 500 ft. per minute. While number of revolutions per minute for small machines is high, piston speed is slow. Number of revolutions per minute of large machines, although small, results in high piston speeds.

About 1½ motor h.p. is allowed for each ton of refrigeration produced under standard conditions. Each 20 lbs. increase or decrease in condenser pressure increases or decreases power required 0.2. Each 5 lbs. decrease in suction pressure increases power per ton by 0.3. Each 5 lbs. increase in suction pressure decreases power per ton by 0.2. These are rough rules, but they work well in practice.

Cost of self-contained machines in small sizes of 2-, 3-, 4- and 5-ton units approximates \$200 to \$300 per ton; direct connected motor to compressor, with no flywheel, motor and compressor only, \$35 to \$45 per ton; separate compressor, flywheel, with V belt drive, \$40 to \$60 per ton. Cost of installation, including foundation, is \$20 to \$2500 per ton.

Maximum speed and displacements of compressors are shown in accompanying tables.

Another table gives refrigerating capacities and brake horsepower of ammonia compressors at maximum speeds. Refrigerating capacities of compressors shown in this table, when operating at maximum speeds, are given for various suction pressures, for a condensing pressure of 185 lbs. and for dry compression with no liquid subcooling. Ca-

### MAXIMUM SPEEDS AND DISPLACEMENTS OF SINGLE CYLINDER H.D.A. COMPRESSORS

Diam. and stroke of cylinder, in.	cu. in. revolution	Max. r.p.m.	Piston speed per min.	Displ. cu. in. per min.
9x9	1145.1	327	490	375,000
10x10	1570.8	300	500	471,240
11x11	2090.7	277	508	579,000
12x12	2714.4	257	514	697,000
13x13	3451.0	240	520	829,000
15x15	5301.3	225	562	1,193,000
17x17	8717.3	200	567	1,743,000
19x19	10774.1	180	570	1,951,000
21x21	14547.1	164	574	2,383,000
24x24	21714.7	150	600	3,260,000

### Maximum Speeds and Displacements of Twin V.S.A. Compressors

Diam. and stroke of cylinder, in.	cu. in. revolution	Max r.p.m.	Piston speed ft. per min.	Displ. cu. ins. per min.
2 x 2	12.56	600	200	7,536
2½ x 2½	24.54	537	232	15,060
3 x 3	42.41	514	257	21,900
3½ x 3½	67.38	482	281	32,450
4 x 4	100.4	450	300	45,180
4½ x 4½	143.1	425	319	60,830
5 x 5	186.3	400	333	78,520
5½ x 5½	261.3	380	348	99,300
6 x 6	339.3	450	450	152,800
6½ x 6½	431.4	425	460	183,200
7 x 7	538.8	400	466	215,520
7½ x 7½	682.7	380	475	251,900
8 x 8	804.3	360	480	289,700
8½ x 8½	964.7	327	483	315,500
9 x 9	1145.1	327	490	375,000
9½ x 9½	1346.8	300	475	404,000
10 x 10	1570.8	300	500	471,240
10½ x 10½	1818.4	277	485	503,500
12 x 12	2714.4	257	514	697,000

Note—Sizes 2"x2" to 5½"x5½", splash lubrication.  
Note—Sizes 6"x6" to 12"x12", forcefeed lubrication.

capacities for speeds not listed may be obtained by multiplying by the proposed speeds and dividing by the speeds listed in the table.

The formula for theoretical capacity, in tons of refrigeration per 24 hours, of a double acting compressor, taking into consideration the specified pressures in the condenser and the refrigerator, is:

$$T = \frac{d^2 \times 0.7854 \times 1 \times 2 \times N \times h}{1728 \times 200}$$

T is tons refrigeration in 24 hours,  
d is diameter of compressor in inches,  
L is stroke in inches,  
N is number of revolutions per minute,  
h is refrigerating effect of one cu. ft. of ammonia vapor at refrigerator pressure, completely evaporated from liquid at condenser pressure—

$$\frac{H - h_2}{e}$$

200 is B.t.u. per minute, equivalent to a duty of one ton refrigeration,  
c is number cu. ft. of vapor in 1 lb. of ammonia at the suction pressure,

H is total heat in 1 lb. of ammonia vapor at the suction pressure.  
h<sub>2</sub> is heat in 1 lb. of liquid ammonia at receiver pressure, to be obtained from tables of properties of ammonia.

For single acting machines divide by 2. For more than one cylinder multiply the result by number of cylinders.

This theoretical capacity must be reduced from 10 to 40 per cent to correct for slippage, cylinder heating, etc.

**EDITOR'S NOTE.**—Discussion of the ammonia compressor will be continued in Lesson 42.

### PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese, and eggs on hand October 1, 1939, are listed as follows:

	Oct. 1, 1939.	Oct. 1, 1938.	5-yr. av. 1934-38.
	M lbs.	M lbs.	M lbs.
Butter, creamery.....	154,571	210,703	142,421
Butter, packing stock	63	159	565
Cheese, American.....	97,598	121,423	106,418
Cheese, Swiss.....	5,363	6,305	6,053
Cheese, Brick&Munster, 1,083	722	1,075	
Cheese, Limburger.....	1,517	1,020	983
Cheese, all other varieties .....	11,057	11,285	8,605
Eggs, shell, cases....	5,429	4,765	6,139
Eggs, frozen, lbs.....	121,469	110,244	110,745
Eggs, frozen, case equivalent .....	3,471	3,150	3,164
Total case equivalent, both shell & frozen.	8,900	7,915	9,323

### PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 25, 1939, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended Oct. 25.	Oct. 25.	Oct. 25.	Oct. 18.
Amal. Leather..	200	2½	2¼	2½
Do. Pfd. ....	.....	.....	.....	18½
Amer. H. & L. ....	3,800	7½	7	7½
Do. Pfd. ....	.....	.....	.....	37¼
Amer. Stores ..	1,200	12½	12	12½
Armour III. ....	12,950	6½	6¼	6½
Do. Pr. Pfd. ....	600	50½	50	50½
Do. Pfd. ....	.....	.....	.....	60
Do. Del. Pfd. ....	600	101	101	100½
Beechnut Pack..	100	120	120	115
Bohach, H. C. ....	200	3½	3¼	3½
Do. Pfd. ....	220	27	26	27
Chick. Co. Oil. ....	1,300	12	12	13¼
Childs Co. ....	2,000	6½	6¼	6½
Cadady Pack. ..	1,000	16½	16¼	16½
First Nat. Stms. ....	.....	40½	47	45½
Gen. Foods .....	22,300	45½	44½	45½
Do. Pfd. ....	200	113½	113¼	112
Glidden Co. ....	7,000	19½	19¼	19½
Do. Pfd. ....	200	40	40	40
Gobel Co. ....	6,300	3½	3¼	3½
Gr. A&P 1st Pfd. ....	100	131	130	129½
Do. New .....	700	108	108	108
Hormel, G. A. ....	100	29½	29	29
Hygrade Food ..	200	2½	2½	2½
Kroger G. & B. ....	8,000	28½	28½	28
Libby McNeill ..	1,800	7½	7¼	7½
Mickleberry Co. ....	800	4	3¾	4
M. & H. Pfd. ....	.....	3¾	3¾	4
Morrell & Co. ....	100	44½	44¼	44½
Nat. Tea .....	6,600	44½	44¼	44½
Proc. & Gamb. ....	5,700	64½	63½	64½
Do. Pfd. ....	.....	117	117	117
Rath Pack. ....	.....	150	149½	150
Safeway Stms. ....	8,800	46½	45½	47
Do. 5% Pfd. ....	100	104½	103½	104½
Do. 6% Pfd. ....	110	112½	111½	112
Do. 7% Pfd. ....	40	112½	112¼	113
Stahl Meyer .....	.....	.....	.....	22
Swift & Co. ....	5,500	22½	22	22½
Do. Intl. ....	3,000	33	32½	33
Truist Pork .....	.....	.....	.....	8
U. S. Leather. ....	800	8½	8¼	8½
Do. A. ....	900	13	13	13½
Do. Pr. Pfd. ....	.....	.....	.....	65
United Stk. Yds. ....	800	2½	2¼	2½
Do. Pfd. ....	1,000	7	7	7
Wesson Oil .....	300	24½	24	24½
Wilson & Co. ....	9,300	6¼	6¼	6¼
Do. Pfd. ....	3,400	54½	52½	54½

### REFRIGERATING CAPACITIES AND BRAKE HORSEPOWER OF AMMONIA COMPRESSORS AT MAXIMUM SPEEDS

Comp. Size	0±S.P.		10±S.P.		20±S.P.		30±S.P.		40±S.P.	
	Tons Refr.	B.H.P.	Tons Refr.	B.H.P.	Tons Refr.	B.H.P.	Tons Refr.	B.H.P.	Tons Refr.	B.H.P.
2 x 2	0.36	1.32	0.62	1.64	0.96	1.82	1.20	1.94	1.46	1.96
2½ x 2½	0.65	2.40	1.13	2.98	1.74	3.81	2.18	3.52	2.65	3.55
3 x 3	1.16	3.66	2.03	4.65	2.93	5.22	3.86	5.60	4.74	5.67
3½ x 3½	1.72	5.45	3.02	6.93	4.36	7.78	5.75	8.34	7.06	8.44
4 x 4	2.41	7.18	4.22	9.05	6.02	10.19	8.00	10.75	9.80	10.94
4½ x 4½	3.25	9.67	5.69	12.20	8.11	13.61	10.77	14.50	13.20	14.75
5 x 5	4.21	11.88	7.33	15.10	10.52	16.87	13.88	17.98	16.97	18.31
5½ x 5½	5.32	15.03	9.27	19.10	13.30	21.32	17.55	22.72	21.47	23.15
6 x 6	6.10	22.20	14.20	28.60	20.65	32.20	27.00	34.00	33.30	34.70
6½ x 6½	9.71	26.50	17.62	34.30	24.75	38.60	32.40	40.75	39.90	41.60
7 x 7	11.50	31.20	20.10	39.60	28.00	44.40	38.10	47.00	46.80	47.90
7½ x 7½	13.43	36.50	23.60	46.30	33.90	51.90	44.50	54.90	54.70	55.85
8 x 8	15.20	40.70	26.80	52.00	39.70	58.50	51.00	62.70	63.00	64.00
8½ x 8½	16.55	44.30	29.20	56.60	43.20	63.70	55.60	68.30	68.10	69.70
9 x 9	19.70	52.50	34.90	66.80	50.30	74.60	66.50	80.60	82.00	81.30
9½ x 9½	21.20	56.60	37.60	72.00	54.20	80.20	71.70	86.80	88.30	87.60
10 x 10	25.10	66.50	43.90	84.00	63.50	94.00	83.60	102.00	103.10	102.80
10½ x 10½	26.80	71.00	46.60	89.60	67.80	100.20	89.20	108.80	110.00	109.80
12 x 12	37.20	98.40	64.60	124.10	94.00	138.80	123.50	150.80	152.50	152.30

# Pork and Lard Depressed by Warm Weather, Liberal Runs

Barely steady surrounding markets another factor—Prospects for export business not yet clear—Increased employment seen as favorable omen—Hogs show improved quality.

**W**EAKNESS prevailed throughout the pork and lard markets during the first four days of the week just ended. All fresh pork reacted unfavorably to a fairly liberal hog supply, the prospects of increase in hog runs, unseasonably warm weather at Chicago and in the large Eastern consuming centers and to the fact that prospects for export business are marking time. It is expected, however, with expanding employment and colder weather, that the domestic markets will show considerable improvement.

## LARD

Liberal hog arrivals and the barely steady level of surrounding commodity markets influenced lard futures this week. In the early part of the period the market was under pressure of long liquidation in the nearby months and prices were within 10c of the low quotations made on the recent decline. Local covering and a fair investment demand in the May helped to steady prices but the market lacked rallying power. During the last half of the period prices rallied somewhat and held firmly, influenced in part by smaller hog marketings.

General distributive trade in lard was good and with increasing domestic employment a better and broader cash trade appears in prospect. The general market as well as futures is influenced by conditions abroad—whether or not the war will continue long enough for England and France to need American lard in appreciable quantities. So far the price in the United Kingdom would be no incentive to export.

Prime steam cash closed on the Chicago Board of Trade on Thursday at 6.50n, loose 6.25n and raw leaf at 6.25n. These prices compare with 6.82½n for cash, 6.55ax for loose and 6.75n for raw leaf a week earlier.

At New York demand for lard was fair and the market about steady. Choice western was quoted at 7.10@7.20; middle western 7.10@7.20; New York City in tierces 6½@6¾; tubs 7¼@7½; refined Continent 7½@7¾, South American 7¼@7½; Brazil kegs 7½@7¾. Shortening in car lots was reduced ¼c to 9½c, smaller lots 9¾c.

## HOGS

Improved quality and availability of all grades and weights of hogs were features of the market at Chicago during the first four days of the current week. Supplies were more than ample

for demand as shippers and small packers failed to increase their requirements in line with receipts. Prices at the close of the period fell below \$7.00, lowest since early September, and the general market was 25 to 50c lower than a week earlier. Top for the week of \$7.15 was made on Monday. This dropped to the low top of \$6.95 on Thursday. The average price dropped from \$6.85 on Monday to \$6.65 on Thursday. Strictly choice light hogs were in limited supply with medium-weight and heavy butchers more plentiful. Supply of butchers weighing 300 lbs. or over was not large. Sows constituted about 15 per cent of the salable hogs during the period. Receipts at 11 markets totaled 255,000 head, 19,000 less than a week ago, 5,000 more than a year ago and 10,000 more than two years ago.

## CARLOT TRADING

There was a fairly liberal trade in a carlot way this week on the lower price levels prevailing for most products. Offerings of lighter averages of green regular hams were more scarce with the medium and heavy weights in larger supply, reflecting conditions in the hog markets. Green picnics, including boning averages suffered considerable decline. Green square cut and seedless bellies were offered rather freely during the week, demand being principally for immediate shipment. Prices held rather firm on most averages. Market for dry salt meats eased off during the week and prices were lower and largely nominal. Offerings were none too plentiful and 8½c was bid in the pit on Thursday for the 20/25 average. A week ago this average was quoted at 8½c. Only moderate interest was evident in D. S. fat backs with light and medium averages offered in a fairly limited way. The 8/10 backs were quoted at 6c, 16/18 at 7c and 20/25 at 7½c. On most other dry salt meats the market was quiet and nominal.

## BARRELED PORK

Market for barreled pork experienced the general easiness evident in all pork meats during the period. Light fat back pork was easy on offerings at reduced prices. The 50/60 pork was quoted at \$18.00, against \$18.50 a week earlier; 60/70 at \$17.00; 70/80 at \$15.50; 80/100 at \$14.50 and 100/125 at \$13.50, all 50c to \$1.00 under a week ago. At New York, demand was fair and the market reported firmer. Mess was quoted at \$23.25 per bbl. and family at \$21.25 per bbl.

## FRESH PORK

Light pork loins were 3c to 4c per lb. lower on Thursday of this week than on the preceding Thursday and the heavy averages were 2½ to 3c lower.

Weakness also prevailed in the market for Boston and boneless butts, Boston butts at 13½@14c comparing with 15½@16c a week earlier, and boneless butts at 17½ for the light and 17c for the heavy being 1¼c and 1c respectively below the previous week. Warm weather, liberal hog receipts and generally slow demand were contributing causes to the weakness in all fresh pork markets.

## SAUSAGE MATERIALS

Regular pork trimmings experienced a steady downward price trend during the week and on Thursday were quoted at 7@8c against 9½@10c a week earlier. Demand was weak throughout

(Continued on page 24.)

## Meat in World War

(Continued from page 7.)

for the years 1913 to 1921, inclusive, were as follows:

WHOLESALE PRICES OF PORK CUTS AND LARD, 1913-1921

	Smoked Ham cts. per lb.	Bacon cts. per lb.	Pork Loins cts. per lb.	Lard cts. per lb.
1913 .....	16.6	12.7	14.9	11.0
1914 .....	16.7	13.2	15.4	10.4
1915 .....	15.3	11.6	14.3	9.4
1916 .....	18.5	14.9	16.2	13.5
1917 .....	25.2	24.8	24.4	21.7
1918 .....	31.8	27.9	29.5	25.5
1919 .....	34.3	29.1	31.5	29.0
1920 .....	33.4	29.7	30.7	29.0
1921 .....	26.8	13.5	22.5	11.1

When the United States entered the war and the Food Administration became active, hog production received further stimulus and some form of assurance had to be given hog producers. On November 3, 1917 it was announced that a minimum of \$15.50 per cwt. for packers' droves at Chicago would be maintained if possible.

For the crop year 1918-19 it was estimated that the allied countries would require a total of 6,861,707,850 lbs. of fats, of which 2,548,128,380 lbs. would have to be imported. Part of this total was made up by vegetable oils, but the balance was lard provided by the United States.

Shipments of meats and meat products from the United States for the year ended July 1, 1918, were estimated to total 1,550,000 tons, or 2,419,000,000 lbs., and for the year ended July 1, 1919, 2,600,000 tons, or 5,735,000,000 lbs. These totals compared with shipments of 645,000 tons or 1,422,870,000 lbs. during the three years of the war prior to this country's entrance.

When the armistice was signed on November 11, production in this country had been speeded up to provide 400,000,000 lbs. of pork products for export monthly for five months ahead. The problem of the government and of the packers was to dispose of this enormous volume without loss. The resulting story is a matter of history.



## Hog Cut-Out Results

**B**OTH hogs and green meats were on lower price levels during the first four days of the week compared with recent weeks but good hogs at Chicago cut either at a negligible loss or at a small profit. The supply of good light butchers was somewhat limited, bulk of the receipts falling in the medium and heavyweight butcher class. However, the quota weighing over 300 lbs. was not large.

All fresh pork and green meat markets were weak, due in part to the warm weather prevailing throughout much of the country and in part to a rather bearish attitude in the trade. The pick-up in employment and increased consumer buying power have not yet been reflected materially in the meat trade and the prospect of increasing hog runs proves an adverse influence.

Hog prices at Chicago dropped to the lowest level since early in September, declining daily from the high point of the week on Monday. Supplies of fresh pork were more than ample for trade needs and prices declined from 1c to 3c and more per lb. Similar weaknesses were reflected in Eastern trading centers.

Top for the week at \$7.15 was paid on Monday. This dropped to the low top of \$6.65 on Thursday, 20c under Monday's average price. The general market at Chicago was 25c@50c under

the previous week. Quality of hogs continued to improve. Sows constituted about 15 per cent of the supply, as in recent weeks.

The test on this page is worked out on the basis of Chicago costs, selling prices and by-product credits. Each plant must substitute its own figures for a really accurate picture of each day's hog operations.

## CUBA USES MORE LARD

Cuban lard imports during the first eight months of 1939 totaled 38,340,611 lbs. compared with 30,382,692 lbs. for the same period in 1938, an increase of 26 per cent. August lard imports totaled 5,131,345 lbs. compared with 4,577,614 lbs. in July and 4,091,907 lbs. in August, 1938, according to the U. S. Department of Commerce.

While imports of lard during September showed continuance of the upward trend, because of the outbreak of war in Europe, this may be offset in part by fixing of imported lard prices at an unprofitably low level. It may be assumed that retailers will push the sale of peanut oil, which gives them a more profitable margin than lard, under present conditions. Sale of compound and mixed lard in Cuba, which was negligible during the past year, is expected to become more profitable if lard prices show sustained strength.

## Pork and Lard Markets

(Continued from page 23.)

the period and offerings more than ample for current needs. Special lean trimmings were quoted on Thursday at 13@13½ against 15c a week earlier; extra lean trimmings also were weak at 16@16½c against 17½c on the preceding Thursday. While the market for beef materials was slightly weaker it showed less decline than the market for pork materials.

(See page 33 for later markets.)

## U. K. PROVISION SITUATION

British provision traders considered themselves fortunate in having some reserve of bacon to fall back on when hostilities started early in September. This reserve was due to above-average imports of bacon in August. During the first week of the war the trade was asked for a standstill agreement on prices which was gladly given, A. J. Mills & Co. Ltd., London, stated in its monthly report of the situation. Following this, maximum prices were fixed and all arrivals of bacon have been requisitioned, part being stored.

"The government is very anxious that when the rationing system starts the coupons can be honored to the full extent, so for the time being no retailer is getting anywhere near enough bacon," the report states. Action sim-

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-240 lbs.			270-300 lbs.		
Regular hams	14.00	13.2	\$ 1.85	13.70	14.2	\$ 1.95	13.50	15.7	\$ 2.12
Picnics	5.60	10.5	.59	5.40	10.3	.56	5.10	10.2	.52
Boston butts	4.00	12.7	.51	4.00	12.5	.50	4.00	12.3	.49
Loins (blade in)	9.80	15.5	1.52	9.60	15.0	1.44	9.10	14.2	1.29
Bellies, S. P.	11.00	10.5	1.16	9.70	10.5	1.02	3.10	9.8	.30
Bellies, D. S.	....	....	....	2.00	7.4	.15	9.90	7.2	.71
Fat backs	1.00	4.9	.05	3.00	5.3	.16	4.50	5.8	.26
Plates and jowls	2.50	5.3	.13	3.00	5.3	.16	3.30	5.3	.17
Raw leaf	2.10	5.8	.12	2.20	5.8	.13	2.10	5.8	.12
P. S. lard, rend, wt.	12.40	6.2	.77	11.50	6.2	.71	10.20	6.2	.63
Spareribs	1.60	10.2	.16	1.60	10.1	.16	1.50	10.0	.15
Trimnings	3.00	8.1	.24	2.80	8.1	.23	2.70	8.1	.22
Feet, tails, neckbones	2.00	....	.07	2.00	....	.07	2.00	....	.07
Offal and misc.	....	....	.31	....	....	.31	....	....	.31
<b>TOTAL YIELD AND VALUE</b>	<b>69.00</b>		<b>\$ 7.48</b>	<b>70.50</b>		<b>\$ 7.55</b>	<b>71.00</b>		<b>\$ 7.36</b>
Cost of hogs per cwt.		\$ 6.88			\$ 6.96			\$ 6.90	
Condemnation loss		.04			.04			.04	
Handling and overhead		.57			.49			.40	
<b>TOTAL COST PER CWT ALIVE</b>		<b>\$ 7.49</b>			<b>\$ 7.49</b>			<b>\$ 7.34</b>	
<b>TOTAL VALUE</b>		<b>7.48</b>			<b>7.55</b>			<b>7.36</b>	
Loss per cwt.		.01			....			....	
Loss per hog		.02			....			....	
Profit per cwt.		....			.06			.02	
Profit per hog		....			.13			.06	

ilar to that on bacon was taken with regard to hams. Arrivals fell off a good deal during August, which is not unusual as summer contracts have been filled at that time and shippers revert to their usual quantities.

Volume of lard was reported as somewhat under normal with prices in England below replacement value. "This commodity is very scarce indeed," the report states, "owing to the price in the States being so far above our quotations."

The intimation of the British Food Ministry that lard would not be rationed, and that there was no broad interest in it at the ruling price in the United States, brought out the following statement in the Mills' report:

"With England practically the only buyer in the world who is willing to pay cash, we would not be surprised to see quotations reduced, so that it (lard) can eventually be sold in competition with other fats for cooking purposes, which are going to be rationed."

### WEEK'S TRADING IN LARD

Friday, Oct. 20.—Volume of sales: Dec., 15; Jan., 4; Mar., 1; May, 7 sales. Open interest: Oct., 23; Nov., 5; Dec., 493; Jan., 329; Mar., 31; May, 171 lots.

Saturday, Oct. 21.—Volume of sales: Dec., 8; Jan., 3; May, 1 sale.

Open interest: Oct., 23; Nov., 5; Dec., 490; Jan., 331; Mar., 31; May, 171 lots.

Monday, Oct. 23.—Volume of sales: Oct., 6; Dec., 12; Jan., 11; Mar., 1; May, 11; July, 1 sale.

Open interest: Oct., 18; Nov., 5; Dec., 496; Jan., 337; Mar., 32; May, 176; July, 1 lot.

Tuesday, Oct. 24.—Volume of sales: Oct., 4; Dec., 21; Jan., 29; Mar., 4; May, 11 sales.

Open interest: Oct., 17; Nov., 5; Dec., 492; Jan., 342; Mar., 35; May, 181; July, 1 lot.

Wednesday, Oct. 25.—Volume of sales: Oct., 2; Dec., 8; Jan., 12; May, 14 sales.

Open interest: Oct., 17; Nov., 5; Dec., 492; Jan., 348; Mar., 35; May, 180; July, 1 lot.

Thursday, Oct. 26.—Volume of sales: Oct., 5; Dec., 10; Jan., 7; Mar., 2; May, 6 sales.

Open interest: Oct., 15; Nov., 5; Dec., 492; Jan., 347; Mar., 34; May, 179; July, 1 lot.

### EXPORT CUTS

(Maximum prices, fixed until further notice by British Food Ministry, Oct. 23rd. Boxed Chicago.)

*Wiltshires	110/
*Cumberland	110/
*American cut hams	120/
*Canadian hams (A. C.)	120/
*English bellies	90/
*L. C. hams	125/
*S. C. backs	130/
*Prices Spot Liverpool.	

# Chicago Provision Markets

## CASH PRICES

Based on actual carlot trading Thursday, October 20, 1939.

### REGULAR HAMS.

	Green.	*S.P.
8-10	13 1/2	14 1/2 n
10-12	13 1/2	14 1/2 n
12-14	13 1/2 @ 13 1/2	14 1/2 n
14-16	13 1/2 @ 13 1/2	14 1/2 n
10-16 Range	13 @ 13 1/2	....

### BOILING HAMS.

	Green.	*S.P.
16-18	14 1/2 @ 15	17
18-20	15 1/2	17
20-22	15 1/2	17
16-20 Range	14 1/2 @ 15	....
16-22 Range	14 1/2 @ 15	....

### SKINNED HAMS.

	Green.	*S.P.
10-12	15 1/2	15 1/2
12-14	16 1/2	17 1/2
14-16	16 1/2	17 1/2
16-18	16 1/2	17 1/2
18-20	16 1/2	17 1/2
20-22	14 1/2	15 1/2
22-24	14 1/2	15 1/2
24-26	13 1/2	14 1/2
26-28	13 1/2	14 1/2
28-30	13 1/2	14 1/2
25-up, No. 2's inc.	13	....

### PICNICS.

	Green.	*S.P.
4-6	10 1/2	11 1/2
6-8	10 1/2	11 1/2
8-10	10 1/2	11 1/2
10-12	9 1/2	10 1/2
12-14	9 1/2	10 1/2
8-up, No. 2's inc.	9	....

Short Shank 1/2 c over.

### BELLIES.

(Square cut seedless.)

	Green.	*D.C.
6-8	10 1/2	11 1/2
8-10	10 1/2	11 1/2
10-12	10 1/2	11 1/2
12-14	10 1/2	11 1/2
14-16	10 1/2	11 1/2
16-18	10	11

\*Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES.

18-20	8 1/2
20-25	8 1/2

### D. S. BELLIES.

	Clear.	Rib.
16-18	8 1/2 n	....
18-20	8 1/2 n	....
20-25	8 @ 8 1/2	8
25-30	7 1/2	7 1/2
30-35	7 1/2	7 1/2
35-40	7 1/2	7 1/2
40-50	7	7

### D. S. FAT BACKS.

6-8	5 1/2
8-10	6
10-12	6 1/2
12-14	6 1/2
14-16	6 1/2
16-18	7 1/2
18-20	7 1/2
20-25	7 1/2

### OTHER D. S. MEATS.

Regular Plates	6-8	7 1/2 n
Clear Plates	4-6	5 1/2 n
D. S. Jowl Butts	....	4 1/2
S. P. Jowls	....	4 1/2 @ 5
Green Square Jowls	....	6 @ 6 1/2
Green Rough Jowls	....	4 1/2

### LARD.

Prime Steam, cash	6.50n
Prime Steam, loose	6.25n
Neutral, in tierces	8.25n
Raw Leaf	6.25n

## FUTURE PRICES

SATURDAY, OCTOBER 21, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	....	....	....	6.60n
Nov. ....	....	....	....	6.60n
Dec. ....	6.65	....	....	6.65b
Jan. ....	6.75	....	....	6.75b
Mar. ....	....	....	....	7.15ax
May ....	7.25	....	....	7.25b

### CLEAR BELLIES—

Jan. ....	....	....	....	7.15n
Mar. ....	....	....	....	7.25n
May ....	....	....	....	7.40n

MONDAY, OCTOBER 23, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	6.42 1/2	6.42 1/2	6.37 1/2	6.37 1/2
Nov. ....	....	....	....	6.37 1/2 ax
Dec. ....	6.55	6.55	6.45	6.45b
Jan. ....	6.62 1/2	6.62 1/2	6.55	6.55b
Mar. ....	6.95	....	....	6.95b
May ....	7.17 1/2-20	7.20	7.10	7.12 1/2
July ....	7.25	7.25	7.22 1/2	7.22 1/2 ax

### CLEAR BELLIES—

Jan. ....	....	....	....	7.15n
Mar. ....	....	....	....	7.25n
May ....	....	....	....	7.40n

TUESDAY, OCTOBER 24, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	6.30	6.37 1/2	6.30	6.37 1/2 ax
Nov. ....	....	....	....	6.35n
Dec. ....	6.40	6.42 1/2	6.35	6.42 1/2-40
Jan. ....	6.50	6.50	6.42 1/2	6.45b
Mar. ....	6.95-90	6.95	6.87 1/2	6.95b
May ....	7.07 1/2-95	7.12 1/2	7.02 1/2	7.12 1/2 ax
July ....	....	....	....	7.17 1/2 b

### CLEAR BELLIES—

Jan. ....	7.00	....	....	7.00
Mar. ....	....	....	....	7.25n
May ....	....	....	....	7.40n

WEDNESDAY, OCTOBER 25, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	6.40	6.47 1/2	6.40	6.47 1/2 ax
Nov. ....	....	....	....	6.47 1/2 n
Dec. ....	6.42 1/2-40	6.55	6.40	6.52 1/2
Jan. ....	6.50	6.62 1/2	6.50	6.62 1/2
Mar. ....	....	....	....	7.12 1/2 ax
May ....	7.12 1/2	7.27 1/2	7.12 1/2	7.25b
July ....	....	....	....	7.35b

### CLEAR BELLIES—

Jan. ....	....	....	....	7.00ax
Mar. ....	....	....	....	7.25n
May ....	....	....	....	7.40n

THURSDAY, OCTOBER 26, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	6.47	6.47	6.45	6.45ax
Nov. ....	....	....	....	6.42ax
Dec. ....	6.55	6.55	6.47	6.50ax
Jan. ....	6.65	6.65	6.57	6.57b
Mar. ....	7.05	....	....	7.05ax
May ....	7.25	7.25	7.20	7.20b
July ....	....	....	....	7.35ax

### CLEAR BELLIES—

Jan. ....	....	....	....	7.00ax
Mar. ....	....	....	....	7.25n
May ....	....	....	....	7.40n

FRIDAY, OCTOBER 27, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	....	....	....	@ 6.37 1/2 b
Nov. ....	....	....	....	@ 6.37 1/2 ax
Dec. ....	6.42 1/2	6.45	6.42 1/2	@ 6.45ax
Jan. ....	6.52 1/2	6.55	6.50	@ 6.55ax
Mar. ....	7.07 1/2	7.07 1/2	7.05	7.05 @ 7.07 1/2
May ....	7.15	7.22 1/2	7.15	7.20 @ 7.22 1/2
July ....	....	....	....	@ 7.32 1/2 ax

### CLEAR BELLIES—

Jan. ....	....	....	....	@ 7.00ax
Mar. ....	....	....	....	@ 7.25n
May ....	....	....	....	@ 7.40n

Key—ax, asked; b, bid; n, nominal; —, split.

## CASH AND LOOSE LARD

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash.	Loose.	Leaf.
Saturday, Oct. 21	6.65n	6.35	....
Monday, Oct. 23	6.42 1/2 n	6.10	6.25n
Tuesday, Oct. 24	6.42 1/2 n	6.10	6.25n
Wednesday, Oct. 25	6.52 1/2 n	6.25	6.12 1/2 n
Thursday, Oct. 26	6.50n	6.25n	6.25n
Friday, Oct. 27	6.42 1/2 n	6.25ax	6.25b

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of October 21, 1939, totaled 219,728 lbs.; tallow, none; greases, 252,400; stearine, none.

# September Output of Sausage and Bacon Holds Fast Pace

**S**EPTEMBER production of sausage and meat specialties showed usual seasonal declines, although production was high compared with the same month of recent years. Sausage output under federal inspection during the month has been exceeded only once in the preceding 11 years; the quantity of bacon sliced was a record for September and has been exceeded only once in any month of record; the quantity of pork canned was half again as great as that canned in September a year ago and more than double the amount canned in September, 1937.

Sausage production under federal inspection during September totaled 70,090,608 lbs., divided as follows:

	lbs.
Fresh sausage	9,749,426
Smoked and/or cooked	50,967,277
Dried or semi-dried	9,373,905
Total	70,090,608

While the volume of smoked and cooked sausage began to show some seasonal decline, it was well above monthly production during the first six months of the fiscal year and higher than in September a year ago, but slightly less than in September, 1937, when beef for manufacturing was much more plentiful than it was in 1938 or is at present.

Production of fresh sausage, consisting principally of fresh pork sausage, showed a seasonal increase. The total amount produced was slightly less than that in September, 1938, but higher than in the same month of 1937. Production of sausage to be dried or semi-dried was over a million pounds greater than September production a year ago and nearly two million pounds above the 1937 period.

Total sausage production under federal inspection during the first eleven months of the packer year 1938-39 amounted to 720,902,349 lbs. This was 39,282,760 lbs. more than was produced

in the 1937-38 period but 20,630,011 lbs. less than the 1936-37 production for the 11 months. The output for each month of the year to date, with comparisons, was:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov. ....	66,612,075	61,140,435	68,900,000
Dec. ....	59,452,050	54,976,367	66,515,700
Jan. ....	61,138,875	57,433,969	62,622,800
Feb. ....	53,478,635	52,112,898	56,700,566
Mar. ....	61,163,870	58,535,167	64,932,229
Apr. ....	57,674,333	57,578,590	67,779,245
May ....	71,676,040	63,918,896	68,102,970
June ....	73,268,181	68,164,386	71,659,920
July ....	71,359,293	66,065,384	71,134,295
Aug. ....	74,988,389	72,782,808	67,268,635
Sept. ....	70,090,608	68,310,669	76,116,000
Total ....	720,902,349	681,619,589	741,732,360

## Near Record for Bacon

Sliced bacon production during September was the highest for any month of record with the exception of August of this year. Production in every month of the present fiscal year was well above that of a year ago and much higher than in 1937, indicating the popularity of product so prepared when not handicapped by limited supplies of bacon adaptable to the purpose. Production under federal inspection during each month of the current packer year compared with one and two years ago was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov. ....	19,967,660	16,800,154	16,459,062
Dec. ....	18,607,520	17,381,833	16,580,698
Jan. ....	19,860,787	17,271,741	16,822,584
Feb. ....	18,169,033	16,390,822	15,023,966
Mar. ....	20,793,982	18,604,313	17,550,150
Apr. ....	19,982,489	19,028,679	17,726,075
May ....	23,214,142	20,632,082	19,134,012
June ....	24,547,610	21,344,488	20,019,361
July ....	24,651,037	21,601,392	20,918,499
Aug. ....	27,289,035	23,058,673	19,869,006
Sept. ....	24,928,685	22,951,296	20,428,301
Total ....	241,011,969	215,065,473	200,531,716

Volume of pork canned during the month showed the usual seasonal trend but was high compared with the same

month one and two years ago. For the 11 months of the current year, pork canned totaled 175,759,371 lbs., which was nearly 60,000,000 lbs. greater than the volume canned in the like period one and two years ago. Monthly total for the current year with comparisons:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov. ....	13,228,676	8,306,216	10,185,190
Dec. ....	18,040,443	11,282,998	15,329,170
Jan. ....	18,144,509	12,610,616	13,511,633
Feb. ....	15,571,564	10,068,201	12,846,577
Mar. ....	15,784,076	8,884,381	12,891,353
Apr. ....	12,829,611	8,478,878	10,393,888
May ....	15,917,949	9,332,555	8,976,132
June ....	18,342,979	12,457,937	10,795,033
July ....	17,399,603	13,020,876	9,296,830
Aug. ....	17,627,273	12,925,656	6,206,714
Sept. ....	12,872,688	8,600,804	5,352,121
Total ....	175,759,371	116,069,138	116,084,641

## Canned Meats and Loaves

All meats and meat food products canned during September are reported as follows:

	lbs.
Beef	6,942,357
Pork	12,872,688
Sausage	3,312,623
Soup	4,111,487
All other	9,366,425
Total	36,605,580

During the 11 months of the year there was canned a total of 66,515,670 lbs. of beef and 30,943,185 lbs. of sausage. All meat and meat food products canned in period totaled 523,937,626 lbs.

The output of meat loaves in federally inspected plants during September was large, exceeding that of one and two years earlier, when meats most commonly used for the purpose were in more plentiful supply. Output was also the highest for any month in three years with the exception of October, 1938 and 1937. Output for each month of the current year, with comparisons:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov. ....	9,357,118	9,614,703	9,679,540
Dec. ....	8,032,194	8,120,229	8,769,955
Jan. ....	8,575,348	7,809,043	8,687,080
Feb. ....	6,961,454	6,679,673	7,285,098
Mar. ....	7,459,995	7,129,267	7,705,958
Apr. ....	7,333,697	6,897,032	8,420,894
May ....	9,445,041	8,178,376	8,248,881
June ....	9,833,451	8,853,533	9,010,611
July ....	8,996,203	7,881,731	8,823,321
Aug. ....	8,987,824	8,572,719	8,129,917
Sept. ....	9,869,473	9,294,165	9,421,282
Total ....	94,851,798	89,030,471	94,182,587

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# Tallow Tone Study; Further Export Interest Is Expected

About 1,000,000 lbs. changes hands at 6c; higher prices believed paid by smaller buyers—Some producers well sold up and inclined to hold for better prices—Futures market quiet and comparatively steady.

**TALLOW.**—The tallow market at New York displayed a steadier tone during the past week. Estimates indicated that about 1,000,000 lbs. of extra changed hands at the 6c level, or unchanged from the previous week. However, smaller buyers and dealer shorts were understood to have paid as high as 6½c.

The large consumers in the East were said to have absorbed the regular producer's output at the 6c level, and there were intimations that further buying interest was in the market at that figure. Some producers were inclined to hold for better prices, being well sold up, and were influenced somewhat by a steadier tone in lard and cottonseed oil.

At the same time, there was a feeling that further export interest would develop in tallow, with the latest reports from abroad distinctly less peaceful. However, the larger consumers were not inclined to come up in their ideas. Tallow futures market at New York was quiet and steady. October through March was 6c bid, or off 10 points from the previous week.

There was no London tallow auction and no tallow prices at Liverpool this week.

At New York, extra was quoted at 6c; special, 5½c; and edible, 6½@6¾c nominal.

Tallows were easier in the Chicago market this week. Buying interest was limited at midweek. Prime was reported salable at 6c, Chicago, but offerings were at 6½@6¾c. Market was moderately active Thursday. Couple tanks of prime sold at 6c, Chicago, and edible was offered at 6@6¾c. Chicago quotations, loose basis, on Thursday:

Edible tallow	6 @ 6½a
Fancy tallow	@ 6
Prime packers	@ 6
Special tallow	@ 5½
No. 1 tallow	@ 5½

**STEARINE.**—Interest in this market at New York was rather quiet and routine. Prices were off ¼c on the week. Oleo was quoted at 8¼@8½c.

Demand was reported moderate at Chicago and the market was easy. Prime was quoted at 8¼c.

**OLEO OIL.**—Demand was quieter at New York and the market off as much as 1c per pound from a week ago. Extra was quoted at 9@10c; prime, 8½@9½c, and lower grades, 8@9c.

Interest was routine at Chicago and

the market was steady. Extra was quoted at 10c.

**LARD OIL.**—Demand was only fair and the market at New York was barely steady with raw materials. Extra was quoted at 10c; No. 1, 9½c; No. 2, 9¼c; extra No. 1, 9¼c; winter strained, 10¼c; prime burning, 11c, and inedible, 10½c.

(See page 33 for later markets.)

**NEATSFOOT OIL.**—Demand continued slow but the market at New York was steady. Extra was quoted at 10c; No. 1, 9¼c; pure, 16¼c; prime, 10¼c, and cold test, 19¼c.

**GREASES.**—The grease markets at New York were moderately active and very steady. There were reports that business passed in yellow and house at 5½c, up ¼c from the previous sale, but it was indicated that some of the larger soapers were not bidding over 5½c. With tallow and other markets displaying additional steadiness, however, producers were not pressing offerings of greases.

Some 252,400 lbs. of grease cleared from New York for export, and there were intimations of some renewed foreign interest, although no new actual sales were confirmed.

At New York, choice white was quoted at 6c nominal; yellow and house, 5½@5¾c and brown 5c, nominal.

Chicago grease prices were lower this week. Tank of white grease sold Wednesday on private terms; buyers were talking 5¼@5½c. Tank of loose lard sold to soaper. Couple tanks of yellow grease sold at 5½c, Chicago, and good brown at 5¼c, Chicago, November. Quotations on Thursday in Chicago:

Choice white grease	5½@ 6
A-white grease	@ 5½
B-white grease	@ 5½
Yellow grease, 10-15 f.f.a.	5½@ 5½
Yellow grease, 15-20 f.f.a.	5½@ 5½
Brown grease	5½@ 5½

## EASTERN FERTILIZER MARKETS

New York, October 25, 1939.

The fertilizer material markets have been quiet; very little material moving.

The crackling market was rather dull and, while the buying was not brisk, the sellers were not pressing material for sale.

Blood is still quiet and several sales of South American material were reported at \$3.30 per unit, c.i.f., and more material offered at this figure.

Bone meal is still scarce as it is hard to get shipments from Europe and domestic producers are well sold up.

The leading producers of sulphate of ammonia are well sold ahead and there is a brisk demand for export.

## BY-PRODUCTS MARKETS

Chicago, October 26, 1939.

Generally quiet tone in by-products market this week, with little interest and few offerings.

### Blood.

Blood about steady, with further sales at price quoted.

	Unit
Ammonia	@ 3.75
Unground	.....\$

### Digester Feed Tankage Materials.

Digester feed tankage about steady with last week's prices. Last sales 11-12% tankage reported at \$3.75, Chgo.

Unground, 11 to 12% ammonia	.....\$	@ 3.75
Unground, 8 to 10%, choice quality	.....	4.25@ 4.50
Liquid stick	.....	2.00@ 2.60

### Packinghouse Feeds.

Packinghouse feeds in strong position with buying fairly heavy and stocks light.

	Carlots,	Per ton.
60% digester tankage	.....\$	@ 57.50
50% meat and bone scraps	.....	@ 57.50
Blood-meal	.....	@ 57.50
Special steam bone-meal	.....	@ 45.00

### Bone Meals (Fertilizer Grades).

Market quiet, with a little more disposition to sell at list.

	Per ton.
Steam, ground, 3 & 50.....\$	@27.50
Steam, ground, 2 & 26.....	@27.50

### Fertilizer Materials.

Quiet market; no trading reported. The 10-11% tankage is nominal at this quotation.

	Per ton.
High grd. tankage, ground, 10@11% am. .... \$	@ 3.00 & 10c
Bone tankage, ungrd., per ton..	20.00 @22.50
Hoof meal .....	@ 3.00

### Dry Rendered Tankage.

Cracklings moving in a limited way at list. Low test quotation nominal, with last sales reported at 90c.

Hard pressed and expeller unground, up to 48% protein (low test)	.....\$	.90@.92½
above 48% protein (high test)	.....	@.87½
Soft prod. pork, ac. grease and quality, ton	.....	@55.00
Soft prod. beef, ac. grease & quality, ton	.....	@45.00

### Gelatine and Glue Stocks.

Market quiet and unchanged.

	Per ton.
Calf trimmings	.....\$18.00@20.00
Sinews, pizles	.....@15.00
Cattle jaws, skulls and knuckles	.....25.00@27.50
Hide trimmings	.....12.00@14.00
Pig skin scraps and trim, per lb., l.c.l.	.....¾@¾c

### Horns, Bones and Hoofs.

Market on horns, bones and hoofs unchanged from last week's prices.

	Per ton.
Horns, according to grade	.....\$35.00@60.00
Cattle hoofs, house run	.....35.00@37.00
Junk bones	.....19.00@20.00
(Note—foregoing prices are for mixed carloads of unassorted materials.)	

### Animal Hair.

Hair market steady at last prices quoted.

Winter coll dried, per ton	.....\$30.00@35.00
Summer coll dried, per ton	.....17.50@20.00
Winter processed, black, lb.	.....6¼@ 7c
Winter processed, gray, lb.	.....5½@ 6c
Summer processed, gray, lb.	.....3 @ 3½c
Cattle switches	.....2 @ 2¼c

## OILS MARKING TIME

Domestic oils are now selling at about the same levels as this time last year, the U. S. Bureau of Agricultural Economics states. Prices advanced sharply following the outbreak of the European war, but some of the gains were subsequently lost. The rise in early September was from the lowest levels in five years, advances apparently being due largely to speculative anticipation of future increases in demand from Europe, but also reflecting increased shipping costs for imported materials and some strengthening in domestic demand conditions.

Price per pound of certain vegetable oils and oil bearing materials during September, 1939, 1938 and 1937 are reported as follows:

	Sept. 1939. cts.	Sept. 1938. cts.	Sept. 1937. cts.
Cottonseed oil, crude tanks, f.o.b. S. E. mills.....	5.9	6.5	6.2
Cottonseed oil, p.s.y., N. Y. 7.1		7.8	7.4
Olivo oil, extra, Chicago.....	10.6	9.3	12.3
Oleostearine, bbls., N. Y. 9.2		7.9	8.9
Coconut oil, crude tanks, f.o.b. Pacific coast.....	6.6	5.9	7.2
Coconut oil, edible, N. Y. 7.6		8.2	9.6
Babassu oil, N. Y. 7.0		6.4	..
Peanut oil, crude tanks, f.o.b. mills.....	6.6	7.2	7.2
Peanut oil, domestic refined, N. Y. 9.5		10.6	11.0
Corn oil, crude tanks, f.o.b. mills.....	6.8	7.0	6.9
Corn oil, refined bbls., N. Y. 9.1		9.9	10.3

The Scandinavian countries have purchased fairly large quantities of cottonseed oil and soybeans in the United States in recent weeks according to unconfirmed reports in trade circles, the Bureau states.

## BRITISH OIL CONTROLS

Vegetable oils and oil bearing materials have been subjected to varying degrees of control in Great Britain since the outbreak of war. Persons holding stocks of more than 50 tons of oilseeds, oils and fats outside the United Kingdom were ordered on September 11 to transfer such stocks to the British government, under the directions of the Ministry of Food. All persons holding stocks of more than 50 tons, whether situated within or outside the United

Kingdom, were directed to report their holdings to the food ministry immediately.

Effective October 8, the Ministry of Food took over complete control of the oilseed crushing and extracting industry, and the vegetable and marine oil refining industries in the United Kingdom, including stocks of more than 5 tons on hand, to arrive, or controlled abroad. Maximum price limits for oilseeds, vegetable oils and fats, and marine oils were abandoned, but licensing provision for persons selling such products at wholesale was retained. Announced objective of this procedure is to safeguard the raw material supply for margarine and cooking fats, and to prevent wide price fluctuations, according to the American agricultural attache at London.

## SEPTEMBER MARGARINE TAX

Taxes paid on oleomargarine during September, 1939 and 1938, according to the U. S. Bureau of Internal Revenue:

	1939.	1938.
Excise taxes.....	\$ 78,749.82	\$ 93,429.92
Special taxes.....	23,796.63	28,082.39
Total.....	\$102,546.45	\$121,512.31

Quantity of product on which tax was paid during September, 1939, totaled 17,798 lbs. of colored margarine and 30,787,688 lbs. of uncolored; during September, 1938, tax was paid on 35,098 lbs. of colored and 35,964,208 lbs. of uncolored margarine.

## TALLOW FUTURE TRADING

Monday, October 23, 1939—Close: October through March, 6.00 bid.

Tuesday, October 24, 1939—Close: October through March, 6.00 bid.

Wednesday, October 25, 1939—Close: October through March, 6.00 bid.

Thursday, October 26, 1939—Close: October through March, 6.00 bid.

Thursday, October 27, 1939—Close: October through March, 6.00 bid; no sales.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, October to June, 1940.....	\$27.25@28.00
Blood, dried, 16% per unit.....	@ 3.70
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@54.00
Oct./Nov. shipment.....	@52.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories...	2.30 & 50c
Soda nitrate, per net ton: bulk, Oct. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@27.00
in 200-lb. bags.....	@28.30
in 100-lb. bags.....	@29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.75 & 10c

### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@28.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

### Dry Rendered Tankage.

50/55% protein, unground.....	@ 90c
60% protein, unground.....	@ 95c

## CONTEST PROMOTES SAUSAGE

A new note in sausage merchandising will be sounded on October 30 in New England when Deerfoot Farms Co., Southborough, Mass., opens a letter writing contest in which consumers will be asked to state whether they prefer the company's sausage in the form of links or patties. Prizes will be given for the best short letters on the subject.

Merchandising angle of the competition is the sale of two ½ lb. cartons—one of each type of sausage—as a unit. The band which binds the cartons together must be submitted along with the contest letters, indicating that the consumer has really sampled both varieties of sausage—links and patties—before making a choice.

The contest will be promoted by means of the company's regular radio program, a special daily program, and appropriate point-of-sale material to be placed in retail stores handling the company's sausage.

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# Liquidation, Limited Buying Power Depress Oil Futures

Activity in futures is smallest in some time—Market sinks 20 points; later regains about 10—Trade marks time, with eye on Europe and Washington—Cash oil trade slow.

**C**OTTONSEED oil futures market at New York the past week experienced the smallest volume of trade for a like period for some time past, the market dragging slightly lower as a result of a little liquidation and limited buying power, the latter due to a disposition amongst the trade and professionals to move slowly pending developments both in Washington and in Europe. The market sagged about 20 points compared to a week ago and then recovered about half of the losses. At no time was the market really weak, but lack of broad outside absorption on the declines, and hedge selling on the rallies, kept the market within narrow limits.

Cash oil trade throughout the week was rather slow. This was surprising in view of the large business done within the last two months, but it influenced the speculative mind adversely, particularly with the lard market displaying rather persistent weakness and with lard widening its discounts under cottonseed oil futures. This created an unsatisfactory situation for shortening distribution. At the same time, the weather in the South continued extremely favorable for cotton picking. The government report showed cotton ginnings to date at 8,874,818 bales, compared to 8,925,828 bales at the same time last year.

Trade ideas on October consumption appeared to be centered around 350,000 bbls. of oil but some cash people figure that the month's consumption might reach 400,000 bbls. Deliveries against old orders continued at a good pace, but the slowing down in new business was reflected by refiners reducing shortening prices at New York  $\frac{1}{2}$ c per pound to  $\frac{9}{16}$ c in carlots, and a reduction in salad oil of  $\frac{1}{4}$ c to  $\frac{9}{16}$ c in drums.

## No Weakness in Cash Oil

There was no weakness in cash oil. Likewise, there was very little pressure of crude oil on the market and crude buyers appeared satisfied with going levels. It was estimated that upwards of 100 tanks sold the early part of the week, Valley bringing  $\frac{5}{8}$ c and Texas  $\frac{5}{16}$  to  $\frac{5}{8}$ c, according to location. Southeast crude was quoted at  $\frac{5}{8}$ @  $\frac{5}{16}$ c. Dallas quoted crude there at  $\frac{5}{8}$ @  $\frac{5}{16}$ c; cottonseed meal at \$32.00 per ton and cottonseed at \$25.00 per ton.

The European war news resulted in a somewhat better tone in allied and surrounding markets at mid-week, and

brought about a better local sentiment in cottonseed oil with a rally of 10 points or so from recent lows. However, outside speculative buying was not stimulated. There was a feeling, however, that with indications of no early termination of European hostilities the market had worked itself into a better technical position for a resumption of advancing trends. It is conceded, however, that a great deal depends upon price developments in lard. Most local operators constantly have one eye on the lard market and the other eye on the stock market.

The soybean market was quite firm throughout the week, reflecting, it was said, additional export business in soybeans and some renewed foreign inquiry for soybean oil. Spot soybean oil at New York was quoted around  $\frac{5}{8}$ c and distant delivery  $\frac{4}{8}$ c bid and  $\frac{4}{8}$ c asked.

During the week rumors circulated in the market that Brazil and China were asking for bids on cottonseed oil to come into the United States, while Japanese cottonseed oil, it was said, had been cleaned up and no Japanese offerings were in the market. The prices indicated on the foreign oil showed that buyers and sellers were somewhat apart in their ideas, and that relatively the foreign offerings were high.

**COCONUT OIL.**—Trade was rather quiet at New York but the market was steady with bulk oil quoted at  $\frac{3}{4}$ c. The Pacific coast market was  $\frac{3}{4}$ c.

**CORN OIL.**—Offerings were light and the market steady. Sales were reported at  $\frac{6}{16}$ c, Cedar Rapids, and there was interest at  $\frac{6}{16}$ c, Chicago.

**SOYBEAN OIL.**—The market was

## SOUTHERN MARKETS

### New Orleans.

(Special Wire To The National Provisioner.)

New Orleans, La., October 26, 1939.—Cottonseed oil futures were about  $\frac{1}{8}$ c lower for the week, with crude practically unchanged and small trading at  $\frac{5}{8}$ c lb. There is rather general feeling that the government will deduct several hundred thousand bales from their next cotton estimate, due to smaller ginnings than expected. There is some inquiry from European countries for refined cottonseed oil. Traders are awaiting the action of Congress on the embargo act.

### Dallas.

(Special Wire To The National Provisioner.)

Dallas, Texas, October 26, 1939.—Forty-three per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$29.50. Prime cottonseed oil quoted at  $\frac{5}{8}$ c nom.

very steady, particularly nearby. Reports circulated of additional export business in soy bean oil and in soy beans this week. October oil sold at  $\frac{5}{8}$ c, New York, and November at  $\frac{4}{8}$ c. Later positions were  $\frac{4}{8}$ c asked.

**PALM OIL.**—Reports had it that a little Nigre oil on the spot at New York was available at  $\frac{5}{8}$ c in drums. Sumatra oil in tanks was around  $\frac{5}{16}$ c.

**PALM KERNEL OIL.**—Nominal.

**OLIVE OIL FOOTS.**—Market was quoted at 9c, New York.

**PEANUT OIL.**—The market was quiet following fair sales early in the week at 7c, New York.

**COTTONSEED OIL.**—Valley and Southeast crude was quoted Wednesday at  $\frac{5}{8}$ c paid; Texas,  $\frac{5}{8}$ c paid, and Dallas,  $\frac{5}{8}$ c nom.

Futures market transactions for the week at New York were as follows:

### FRIDAY, OCTOBER 20, 1939.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid. Asked.	
November .....	37	685 675	675 nom	
December .....	37	685 675	680 682	
January .....	...	...	685 688	
February .....	...	...	690 nom	
March .....	41	707 697	701 trad	
April .....	...	...	705 nom	
May .....	52	715 705	700 trad	
June .....	...	...	715 nom	

Sales 150 contracts.

### SATURDAY, OCTOBER 21, 1939.

November .....	...	...	680 nom
December .....	...	...	684 686
January .....	4	690 680	680 690
February .....	...	...	695 nom
March .....	9	707 704	704 706
April .....	...	...	708 nom
May .....	4	715 713	713 715
June .....	...	...	718 nom

Sales 17 contracts.

### MONDAY, OCTOBER 23, 1939.

November .....	...	...	670 nom
December .....	2	677 675	678 680
January .....	...	...	683 686
February .....	...	...	690 nom
March .....	7	698 695	698 trad
April .....	...	...	703 nom
May .....	5	708 705	706 trad
June .....	...	...	711 nom

Sales 14 contracts.

### TUESDAY, OCTOBER 24, 1939.

November .....	...	...	670 nom
December .....	7	678 672	677 679
January .....	9	680 679	682 684
February .....	...	...	687 nom
March .....	4	695 692	698 trad
April .....	...	...	703 nom
May .....	19	708 701	707 trad
June .....	...	...	712 nom

Sales 39 contracts.

### WEDNESDAY, OCTOBER 25, 1939.

November .....	...	...	680 nom
December .....	1	682 682	685 687
January .....	4	692 685	691 693
February .....	...	...	696 nom
March .....	29	707 700	706 708
April .....	...	...	712 nom
May .....	41	716 708	715 trad
June .....	...	...	720 nom

Sales 75 contracts.

### THURSDAY, OCTOBER 26, 1939.

December .....	...	684 678	679 bid
January .....	...	...	684 bid
March .....	...	706 699	699 nom
May .....	...	719 708	708 nom

Sales, 46 contracts.

(See page 33 for later markets.)

## MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information and many more facts on shortening manufacture.







# Hides and Skins

WEEKLY MARKET REVIEW

**Packer light native cows sell down half-cent—Other descriptions later available same basis, due to pressure of re-sale offerings—Similar declines in Pacific Coast and South American hide markets.**

## Chicago

**PACKER HIDES.**—Trading in the packer market has been confined so far this week to the sale of 35,000 light native cows at a half-cent decline. These were Sept.-Oct. take-off, mostly Oct.; both River points and northern were involved, some lots running mostly northern. Buying interest appears to be satisfied for the moment and, while packers feel that the closely sold up position of the market does not warrant any extension of the decline, late information is to the effect that all other descriptions can be purchased at  $\frac{1}{2}$ c below prices paid last week.

One sole leather tanner was credited with taking about half the reported sales; the balance were understood to be moving eventually on a split weight basis to tanner buyers. Of the total sales, one packer was credited with 25,000 hides, two other packers sharing in the remainder of the movement. While it was intimated in another direction that possibly quiet sales had been made, nothing has been confirmed so far.

Native steers are available at 16c, this price being paid for a car Sept. take-off at New York. Extreme light native steers were well sold up earlier at  $16\frac{1}{2}$ c, but quoted nominally at 16c.

Butt branded steers are available at  $15\frac{1}{2}$ c; Colorados in light supply but nominal at 15c. Heavy Texas steers are quotable at  $15\frac{1}{2}$ c; light Texas steers sold up but nominal at  $14\frac{1}{2}$ c; extreme light Texas steers quoted 15c nom.

Heavy native cows are offered at  $15\frac{1}{2}$ c. As reported above, 35,000 mostly Oct. light native cows, but some Sept. included, moved at  $15\frac{1}{2}$ c for both River and northern points. Branded cows quoted at 15c.

Native bulls are quotable at last paid price of  $11\frac{1}{2}$ c, branded bulls a cent less.

The continued movement of re-sale hides on a good scale at prices under the spot market for fresh stock has been one of the principal factors in the easing off of the hide market. Some recovery in hide futures prices is necessary to lock up these re-sale offerings, as some tanners are able to fill their requirements without entering the spot market. Certificated stocks in Exchange warehouses show a reduction from 1,251,098 on Sept. 30th to 1,098,052 on Oct. 24th. Withdrawals from warehouses for the first 24 days of Oct. were 156,164 hides, indicating the size of recent re-sale offerings.

## OUTSIDE SMALL PACKER HIDES.

—The small packer market is quoted easier, around  $14@14\frac{1}{2}$ c nom., selected, Chgo. freight, for natives, with brands  $\frac{1}{2}$ c less; buying interest not overly active, but choice light average stock of Sept. take-off probably salable around top figure. Dealers report some offerings of moderately heavy hides of current take-off priced out at down to 14c, but claim no interest at over  $13\frac{1}{2}$ c for such offerings.

**PACIFIC COAST.**—Sales of about 11,000 Oct. hides were reported late this week in the Pacific Coast market at  $13\frac{1}{2}$ c, flat, for steers and cows, f.o.b. shipping points, or  $\frac{1}{2}$ c down from last week's trading level.

## FOREIGN WET SALTED HIDES.

—The South American market eased off  $\frac{1}{16}$ c early mid-week when 4,000 Wilson and 4,000 LaBlanca steers sold at 95 pesos, equal to  $14\frac{1}{2}$ c, c.i.f. New York, as against  $98\frac{1}{2}$  pesos or  $14\frac{1}{16}$ c paid late last week. Later, 6,000 Argentine reject steers sold equal to  $12\frac{1}{4}$ c, or  $\frac{1}{2}$ c down from a sale of 2,000 Smithfield rejects late last week at  $13\frac{1}{16}$ c. Stocks are moderate on the late winter hides in the South American market, due to fairly heavy trading recently.

## COUNTRY HIDES.

—The country market is easier but very little trading is coming to light; offerings are still moderate and, according to reports among the trade, the country kill has not shown any great increase as yet. Untrimmed all-weights quoted  $12@12\frac{1}{2}$ c, selected, del'd Chgo., but some consider it doubtful if these can be bought in any quantity under  $12\frac{1}{2}$ c. Heavy steers and cows are quiet and nominal at  $11@11\frac{1}{4}$ c flat, trimmed. Buff weights easier and some feel these can be bought at  $12\frac{1}{2}$ c, trimmed; others quote  $12\frac{1}{2}@12\frac{3}{4}$ c. Good trimmed extremes are usually held around 15c but this figure is said to be hard to obtain; some quote  $14\frac{1}{2}@15$ c despite light offerings. Bulls quoted around  $8@9$ c flat. Glues quoted  $10@10\frac{1}{4}$ c, inside figure recently paid. Branded all-weight hides last sold at 11c.

## CALFSKINS.

—Packer calfskins are well sold up to end of Sept. but, in the absence of trading and the easier tone of surrounding markets, this market appears to have an easier tone. Last trading in Sept. packer calfskins was at 28c for northern heavies, 27c for River point heavies, 27c for lights under  $9\frac{1}{2}$  lb., and  $27\frac{1}{2}$ c for Milwaukee all-weight packers; there is said to be some interest at a cent less. Total of about 11,000 Aug.-Sept. southern calf sold at 21c, with no recent comparable sale, but viewed by packers as about steady basis.

A car Chgo. city  $\frac{9}{10}$  lb. calfskins moved at end of last week at  $23\frac{1}{2}$ c,

but buyers talking down to  $22\frac{1}{2}@23$ c at present; car  $19\frac{1}{16}$  lb. sold this week at 24c. Outside cities,  $\frac{9}{16}$  lb., quoted  $22\frac{3}{4}@23$ c; straight countries  $17@17\frac{1}{2}$ c flat. Chicago city light calf and deacons nominal at  $\$1.50@1.60$ , top last paid.

**KIPSKINS.**—Packer kipskins are well sold up to end of Sept., with a good part of Oct. northern natives also gone, and market quoted unchanged in the absence of trading. Last sales were at 23c for northern natives, 22c for northern over-weights, southern a cent less, and 20c for branded kips.

Car Chgo. city kipskins moved at last week-end at 19c but buyers talk  $18@19$ c nom. at present. Outside cities  $18@18\frac{1}{2}$ c nom.; straight countries around  $16\frac{1}{2}$ c flat.

Two packers finally sold their Sept. regular slunks at  $\$1.15$ , including also their Oct. production, a total of about 16,500 involved.

**HORSEHIDES.**—Trade has turned rather dull on horsehides, with buyers' ideas lower. Good city renderers, with manes and tails, quoted  $\$5.00@5.25$ , selected, f.o.b. nearby sections, for actual trading, although some offerings held higher. Ordinary trimmed renderers quoted  $\$4.90@5.00$ , del'd Chgo.; mixed city and country lots  $\$4.50@4.75$ , Chgo., for good lots.

**SHEEPSKINS.**—Dry pelts quiet and nominal around  $22@23$ c per lb., del'd Chgo. Packer shearlings continue to move in a limited way at about unchanged prices, the light production meeting with a fair demand; market quotable  $\$1.50$  for No. 1's,  $\$1.00@1.05$  for No. 2's, and  $65@70$ c for No. 3's. One packer sold 1,600 No. 1's this week at steady price of  $\$1.50$ . There has been some quiet trading in pickled skins of off-grades, reported as figuring equal to  $\$7.00@7.25$  per doz. for straight run, with market usually quoted in this range, some quoting  $\$7.00@7.50$  nom. There is also understood to have been trading quietly on a considerable scale in the eastern market, with details withheld; others quote the eastern market about on a parity with Chgo. There is some difference of opinion as to the present market on packer wool pelts, which is not unusual since the Iowa packers are well sold up, with  $\$2.55@2.70$  per cwt. live basis last reported paid for stock of that quality. A sale of 10,000 mid-eastern pelts, lambs around 81 lb. average, was reported by a dealer at  $\$2.35$  per cwt. live basis, f.o.b. shipping point.

## New York

**PACKER HIDES.**—One packer sold a car Sept. native steers this week at 16c, which about cleans up Sept. holdings, and there has been no action as yet on Oct. hides. Market nominal at  $15\frac{1}{2}$ c for butt brands and 15c for Colorados, pending trading.

**CALFSKINS.**—No trading by collectors was reported this week, the only business coming to light being a car or so of packer heavy calf. Collectors' skins, in the absence of sales, are quoted



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nominally around last reported trading prices, 4-5's at \$1.70, 5-7's at \$2.00, 7-9's at \$2.55 and 9-12's \$3.60. Packer 5-7's quoted around \$2.35, and 7-9's last sold at \$2.95; 3,000 of the 9-12's sold this week at \$4.00, or 10c up.

### CHICAGO HIDE FUTURES

Saturday, Oct. 21.—Close: Dec. 15.40 n; Mar. 15.35; June 14.50 n; 1 lot; unchanged to 15 higher.

Monday, Oct. 23.—Close: Dec. 15.40 n; Mar. 15.35 n; June 14.50 n; no sales; unchanged.

Tuesday, Oct. 24.—Close: Dec. 15.40 n; Mar. 15.35 n; June 14.50 n; no sales; unchanged.

Wednesday, Oct. 25.—Close: Dec. 15.00 ax; Mar. 15.20 ax; June 14.50 n; no sales; unchanged to 40 lower.

Thursday, Oct. 26.—Close: Dec. 15.00 n; Mar. 15.20 n; June 14.50 n; no sales; unchanged.

Friday, Oct. 27.—Close: Dec. 15.00 n; Mar. 14.57; June 14.50 n; 1 sale; closing unchanged to 63 lower.

### LIVERPOOL PROVISION PRICES

Liverpool prices for the week ended October 13:

	Oct. 13, 1939, per cwt.	Oct. 6, 1939, per cwt.	Oct. 14, 1939, per cwt.
American green bellies .....	\$ 9.34@12.93	\$10.42	\$15.50
Danish Wiltshire sides .....	17.96@19.76	17.26@17.98	21.03
Canadian green sides .....	15.99@17.96	15.28@16.00	19.96
American short cut green hams .....	16.89@18.32	16.90	20.95
American refined lard....	7.63	7.64	10.38

### MEAT INSPECTED IN SEPTEMBER

Meat and meat food products prepared under federal inspection during September, 1939:

Meat placed in cure:	September, 1939, lbs.
Beef .....	9,741,824
Pork .....	203,165,424
Smoked and/or dried meat:	
Beef .....	3,865,997
Pork .....	127,292,130
Bacon, sliced .....	24,928,605
Sausage:	
Fresh finished .....	9,749,426
Smoked and/or cooked .....	50,967,277
Dried or semi-dried .....	9,378,905
Meat loaves, head-cheese, chili con carne, jellied products, etc. ....	9,869,473
Cooked meat:	
Beef .....	746,744
Pork .....	10,002,787
Canned meat and meat products:	
Beef .....	6,942,357
Pork .....	12,872,688
Sausage .....	3,312,623
Soup .....	4,111,487
All other .....	9,866,426
Lard:	
Rendered .....	85,336,836
Refined .....	87,499,122
Old stock .....	10,962,976
Edible tallow .....	6,826,593
Compound containing animal fat .....	43,541,212
Oleomargarine containing animal fat .....	4,033,127
Miscellaneous .....	1,174,837

# Week's Closing Markets

## FRIDAY'S CLOSING

### Provisions

Hog products were quiet and barely steady during the latter part of the week with persistent hedge selling, limited support, easiness in hogs and liberal hog arrivals. No particular foreign demand developed.

### Cottonseed Oil

Cottonseed oil was quiet and barely steady on professional selling and trade interests buying with cash demand fair. Southeast and Valley crude sold at 5 1/2 c lb.; Texas, 5 1/2 @ 5 1/2 c lb. Market is still awaiting Washington and European developments.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec. 6.80@6.82; Jan. (1940) 6.85@6.88; March, 7.01@7.02; May, 7.09@7.12; 70 lots; closing steady.

### Tallow

New York extra tallow quoted at 6c.

### Stearine

Stearine was quoted at 8 1/4 @ 8 1/2 c lb.

### Friday's Lard Markets

New York, October 27, 1939.—Prices are for export. Lard, prime western, 7.10@7.20c; middle western, 7.10@7.20c; city, 6 1/2 @ 6 1/2 c, refined continent, 7 1/4 @ 7 1/2 c; South American, 7 1/2 @ 7 1/2 c; Brazil kegs, 7 1/2 @ 7 1/2 c; shortening, 9 1/2 c.

## MEAT IMPORTS AT NEW YORK

Imports for the period October 12 to 18 inclusive, at New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef .....		70,506
Australia—Fresh frozen calf livers .....		3,490
Brazil—Canned corned beef .....		72,000
—Dried beef .....		2,642
Canada—Fresh chilled pork cuts .....		1,680
—Fresh frozen ham .....		21,900
—Fresh ham .....		14,562
—Fresh pork bellies .....		12,517
—Fresh pork shoulders .....		538
—Fresh pork tenderloins .....		720
—Smoked sausage .....		1,378
—Smoked bacon .....		3,321
Denmark—Liverpaste in tins .....		339
—Cooked ham in tins .....		10,028
Holland—Cooked sausage in tins .....		4,763
—Smoked sausage .....		300
Hungary—Cooked ham in tins .....		47,591
—Cooked picnics in tins .....		24,915
Italy—Smoked sausage .....		1,488
—Salami .....		24,982
—Smoked ham .....		606
Paraguay—Canned corned beef .....		118,800
Switzerland—Bouillon cubes in tins .....		5,893

## MEAT AND LARD EXPORTS

Exports through port of New York during week ended October 26 were 40 bbls. pork, 89,288 lbs. lard, and 264,360 lbs. bacon.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 27, 1939, with comparisons:

PACKER HIDES.			
Week ended Oct. 27.	Prev. week.	Cor. week, 1938.	
Hvy. nat. strs. ..	@16 1/2	@16 1/2	@14 1/2
Hvy. Tex. strs. ..	@15 1/2	@16	@14
Hvy. butt brand'd strs. ....	@15 1/2	@16	@14
Hvy. Col. strs. ..	@15	@15 1/2	@13 1/2
Ex-light Tex. strs. ....	@15	@15 1/2	@13
Brnd'd cows ..	@15	@15 1/2	@13
Hvy. nat. cows ..	@15 1/2	@16	@13 1/2
Lt. nat. cows ..	@15 1/2	@16	@13 1/2
Nat. bulls .....	@11 1/2	@12	@9 1/2
Brnd'd bulls ..	@10 1/2	@11	@8 1/2
Calfskins .....	@28 1/2	@28	@20 1/2
Kips, nat. ....	@22	@22	@17
Kips, ov.-wt. ....	@22	@22	@16
Kips, brand'd. ....	@20	@20	@14 1/2
Slunks, reg. ....	@1.15	@1.30n	@80
Slunks, hrls. ....	@60	@65	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts. ..	@14 1/2	@14 1/2	@12
Branded .....	@13 1/2	@14	@11 1/2
Nat. bulls .....	@10 1/2	@10 1/2	@8 1/2
Brnd'd bulls ..	@9 1/2	@10	@7 1/2
Calfskins .....	@23	@23	@15 1/2
Kips .....	@19	@20	@14
Slunks, reg. ....	@1.00n	@1.10n	@70n
Slunks, hrls. ....	@50n	@50n	@35n

### COUNTRY HIDES.

Hvy. steers ..	@11 1/2	@11 1/2	@8 1/2
Hvy. cows ..	@11 1/2	@11 1/2	@8 1/2
Bulls .....	@12 1/2	@13	@9 1/2
Extremes .....	@14 1/2	@15	@11
Bulls .....	@9	@9 1/2	@7 1/2
Calfskins .....	@17 1/2	@18	@12 1/2
Kipskins .....	@16 1/2	@17	@11
Horsehides. ....	@4.50@5.25	@4.50@5.50	@2.05@3.25

### SHEEPSKINS.

Pkr. shearlings ..	@1.50	@1.50	@75
Dry pelts .....	@22n	@22n	@15n

## NEW YORK HIDE FUTURES

Saturday, Oct. 21.—Close: Dec. 14.86 @14.87; Mar. 15.18@15.19; June 15.50; Sept. 15.78 n; 95 lots; 8@22 higher.

Monday, Oct. 23.—Close: Dec. 14.55; Mar. 14.75@14.82; June 15.09@15.10; Sept. 15.37 n; 186 lots; 31@43 lower.

Tuesday, Oct. 24.—Close: Dec. 14.65 @14.66; Mar. 14.90@14.91; June 15.20@15.22; Sept. 15.49 n. 156 lots; 10@15 higher.

Wednesday, Oct. 25.—Close: Dec. 14.85@14.89; Mar. 15.13@15.14; June 15.43@15.45; Sept. 15.68@15.73; 138 lots; 19@23 higher.

Thursday, Oct. 26.—Close: Dec. 14.48; Mar. 14.70@14.73; June 14.95@14.98; Sept. 15.24; n; 231 lots; 37@48 lower.

Friday, October 27.—Close: Dec. 14.40; Mar. 14.68@14.70; June 14.95; September (1940) 15.22 n; 300 lots. Closing unchanged to 8 lower.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended October 21, 1939, were:

	Week Oct. 21.	Previous week.	Same time '38.
Cured Meats, lbs. 18,582,000	18,408,000	18,384,000	
Fresh Meats, lbs. 61,021,000	48,063,000	51,098,000	
Lard lbs. ....	7,637,000	3,051,000	5,032,000

# PAINT

**Saving money through saving equipment in the packinghouse and sausage manufacturing plant**

## PAINTING COSTS

### Effect of Factors Sometimes Not Considered

IN A recent survey by THE NATIONAL PROVISIONER to determine packers' painting practices it was found there is general appreciation of the fact that there seldom is any saving in using a low-cost paint. Packers have learned by costly experience that it is cheaper in the long run to buy good paint products and to use care in preparing the surfaces and applying the paint properly.

The major cost of a painting job, almost without exception, is the labor expense of applying the paint. On some jobs, where considerable moving of staging is required or where there is much careful applying to be done, labor expense may amount to as much as 90 per cent of the total cost. On plain, flat, easily-reached surfaces the labor cost percentage is usually around 60.

Converting percentages to dollars, a typical \$1,000 painting job might represent \$750 worth of labor and \$250 worth of paint. Using these figures it might appear that if a saving of 40 per cent could be made in material cost, saving on the job as a whole would be 10 per cent. This assumption would be true if there were no complicating factors. However, such things as hiding power, covering capacity and spreading ability must be considered.

### Effect of Complicating Factors

An example of how these "complicating factors" upset an anticipated saving in material cost was given in a recent issue of the Dutch Boy Quarterly, a publication of the National Lead Co.

In an eastern city, it was related, a local school board asked for bids on painting the interior of a large school building. Specifications called for white lead paint, with an alternate bid based on ordinary flat wall paint.

The painter awarded the job submitted two bids, as directed. One was based on white lead paint. The other, and lower bid, was based on ordinary flat wall paint. Latter bid was awarded the contract.

In arriving at the contract price, the painter had figured he would get from the ordinary flat wall paint the same coverage and spreading capacity he could get with white lead. Expressed in

figures, he estimated he could get a coverage of 700 sq. ft. per gallon and a spreading rate per man per day of 1,600 sq. ft. On this basis he figured his total paint requirement at 3,000 gallons.

It is generally agreed that these figures are normal for flat paint made of white lead and lead mixing oil and applied on smooth plaster. The job, however, was done with "ordinary flat oil paint." Here is what is reported to have happened:

Anticipated covering rate...	700 sq. ft. per gal.
Actual covering rate.....	400 sq. ft. per gal.
Anticipated spreading rate...	1,600 sq. ft. per day
Actual spreading rate.....	900 sq. ft. per day
Anticipated quantity required	3,000 gals.
Quantity paint used.....	5,000 gals.

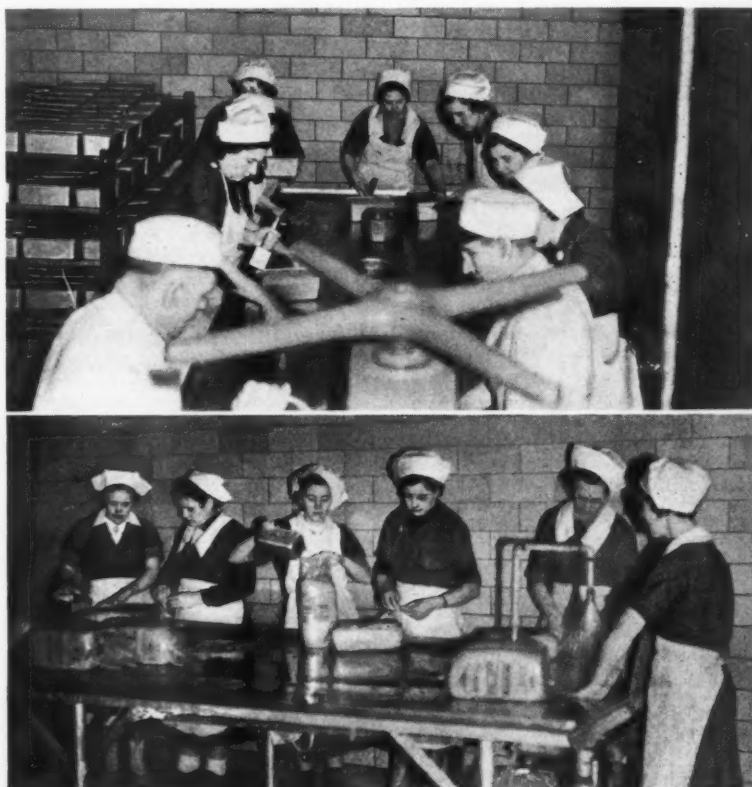
THE NATIONAL PROVISIONER reprints these figures not to make paint value comparisons but to emphasize to packers some of the important factors to be considered when planning a paint job. It is just as necessary to know covering and spreading rates of the various paints being considered as their ability to stand up satisfactorily in the location where they are to be used and their cost per gallon. Without this information it is impossible to estimate accurately the cost of using the various products.

"It will be seen that the covering rate actually obtained," the article says further, "was but 57 per cent of the rate expected; that the spreading rate obtained was but 56 per cent of the rate expected. As a result of these two contributing factors, 66½ per cent more material was required for the job than had been estimated.

### Cost Increased

"If white lead had been used, the contractor figured, his cost for paint would have been about \$6,000. The paint used cost about \$6,500. The \$500 extra cost for material is a sizable figure, but it is practically small change alongside the increased labor cost on this job.

"The estimated output per man was 1,600 sq. ft. per day. Actual production was 900 sq. ft. per day. The estimate figured on 1,300 days' labor at the former rate, but the job, as carried out, required 2,300 days' labor. This means that 1,000 additional days were required to complete the job. At current wage rates it is easy to see how a low-cost-per-gallon paint can cost considerably more on the job than the paint with a high spreading rate and good covering capacity that may cost more in the can."



### PREPARING READY-TO-SERVE MEATS

These two illustrations show operations in the baking department in the new brick, tile and glass block addition atop the cooler building at the plant of Geo. A. Hormel & Co., Austin, Minn.

ABOVE.—Filling meat loaves into pans. Stuffer in foreground.

BELOW.—Stuffing hams into artificial casings. Baked, cooked or roasted loaves are also handled at this table.

# THERE IS NO SUBSTITUTE FOR KNOWING!

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## **Provisions**

Green and S. P. Reg.

Hams

S. P. Boiling Hams

Green and S. P. Skd.

Hams

Picnics, Green and S. P.

Bellies, Green and S. P.

D. S. Bellies, Clear and  
Rib

D. S. Fat Backs

D. S. Rough Ribs

Other D. S. Meats

Export Cuts

Fresh Pork Cuts

Barrelled Pork and Beef

## **Lard**

Cash

Refined

Neutral

Futures

## **Sausage Materials**

Pork Trimmings

Boneless Beef

Dressed Beef for Boning

Pork and Beef Offal

Beef Ham Sets

## **Tallow and Grease**

## **Oleo Oil and Stearine**

## **Cottonseed Oil**

## **Hides and Calfskins**

## **Fertilizer Materials**

## **Market Statistics**

Hog Markets

Provision Stocks

Export Shipments

Domestic Shipments

all handled by the  
market authority of  
the industry—

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CHICAGO



# Pine Stock Markets

WEEKLY REVIEW

## More Fed Cattle and Hogs to be Available

**P**RESENT indications are that the number of both cattle and lambs fed in the 1939-40 feeding season will be larger than in the 1938-39 season, according to the October livestock review of the Bureau of Agricultural Economics. The increase will be in the Corn Belt, as numbers fed in other areas probably will be reduced. Short feed supplies, brought about by drought, probably will result in a decrease in cattle and lamb feeding in the Western states.

Slaughter supplies of hogs throughout the present marketing year, which began October 1, will be materially larger than a year earlier. A seasonal increase in hog marketings is now in progress and it probably will continue through December at least.

The total number of cattle slaughtered in the remainder of 1939 and in 1940 probably will be smaller than a year earlier but the total live weight may not be reduced much.

### Better Demand Expected

Improvement in both domestic and foreign demand for meats and lard is in prospect for the next few months. The recent sharp increases in industrial production, along with generally improved business sentiment, probably will be reflected rather quickly in increased incomes of consumers and in stronger demand for meats and lard.

Exports of pork and lard were reduced sharply in September; fixed prices paid in Great Britain for American pork and lard were low in relation to prices in this country during the month. The British fixed prices for cured pork, however, were substantially increased in October, and this probably will be fol-

lowed by increased exports of United States bacon and hams.

Prices of slaughter livestock declined unevenly during the last three weeks of September, following the sharp advance which accompanied the outbreak of war in Europe in early September. During the second week of October prices of hogs and lambs rose slightly but prices of cattle tended lower.

During the past several weeks prices of feeder cattle have remained at about the level reached in early September, while prices of feeder lambs have tended slightly higher. Prices of all kinds of livestock in mid-October were materially above the low levels reached rather generally about mid-August.

### LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during September, bought at stockyards and direct, is reported by the U. S. Department of Agriculture as follows:

	Sept., 1939. Per cent.	Aug., 1939. Per cent.	Sept., 1938. Per cent.
<b>Cattle—</b>			
Stockyards .....	74.40	77.09	77.63
Other .....	25.60	22.91	22.37
<b>Calves—</b>			
Stockyards .....	65.53	63.56	69.14
Other .....	34.47	36.44	30.86
<b>Hogs—</b>			
Stockyards .....	51.65	52.23	52.05
Other .....	48.35	47.77	47.95
<b>Sheep and lambs—</b>			
Stockyards .....	64.12	68.76	71.01
Other .....	35.88	31.24	28.99

### CANADIAN INSPECTED KILL

Canadian inspected kill in September, 1939:

	Sept., 1939.	Sept., 1938.
Cattle .....	84,476	81,272
Calves .....	51,151	52,028
Hogs .....	269,608	242,198
Sheep .....	103,438	113,255

### CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., October 26, 1939.—At 16 concentration points and 10 packing plants in Iowa and Minnesota receipts were lighter than for the weekend a year ago, but still liberal for October. Market declined sharply early in week and strengthened late. Price of butcher hogs for the four-day-period was generally 15¢ to 35¢ lower than last Saturday and sows were mostly 10¢ to 20¢ off.

On Thursday, good to choice, 200-270-lb. sold generally \$6.25 to \$6.85, bulk at plants \$6.45 to \$6.70; most bids at yards, \$6.25 to \$6.50; 270-300-lb., \$6.10 to \$6.60; 300-330-lb., \$5.90 to \$6.40; 330-360-lb., \$5.80 to \$6.25; 180-200-lb., \$6.15 to \$6.55; 160-180-lb., \$5.65 to \$6.30; sows, 330-lb. down, \$5.70 to \$6.15, mostly \$5.90 to \$6.05 at plants; 330-400-lb., \$5.40 to \$6.00; 400-500-lb., \$5.25 to \$5.75.

Receipts at Corn Belt markets for week ended October 26:

	This week.	Last week.
Friday, Oct. 20 .....	31,900	15,300
Saturday, Oct. 21 .....	27,300	24,800
Monday, Oct. 23 .....	37,900	36,100
Tuesday, Oct. 24 .....	20,100	18,900
Wednesday, Oct. 25 .....	18,900	20,400
Thursday, Oct. 26 .....	12,700	28,400

### QUOTA ON HEAVY CATTLE

It has been announced in Canada that 40,364 heavy Canadian cattle are eligible for entry into the United States during the last quarter of 1939 at the reduced rate of duty under the U. S.-Canadian reciprocal trade agreement. Canada's quota of heavy cattle, which may be exported to the United States in the period April 1 to December 31, 1939, is 142,230 head. For the same period, the quota for other countries is 22,770 head. This makes a total for the calendar year of 225,000 head.



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# RECENT PATENTS

## New Devices Relating to Meat and Allied Industries on Which U.S. Patents Have Been Granted

**Cold Storage Locker Room.**—Roy W. Smith, Newark, Ohio. In a building structure, a room, said room being divided by a horizontally disposed partition into a lower locker chamber and an upper room or chamber into which individual lockers may be raised for access thereto, lower chamber being insulated, refrigerating means disposed in lower chamber for bringing it to a low temperature.—Granted July 11, 1939. No. 2,165,513.

**Sausage-Linking Machine.**—Ernest A. Mumme, Minneapolis, Minn. A sausage linking machine including jaw members comprising a lower frame and an upper frame, frames being hinged together by a pivot to permit rising and lowering movements of the upper frame relative to the lower frame, a lower pair of longitudinally spaced horizontal rolls journaled on the lower frame, an upper pair of longitudinally spaced horizontal rolls journaled on the upper frame, a driving drum mounted to turn about axis of said pivot, a guide roll journaled between drum and rear pairs of upper and lower rolls, a twisting belt.—Granted July 11, 1939. No. 2,165,673.

**Railroad Refrigerator Car.**—Anthony J. Hepp and Raymond A. Feind, Chicago, Ill. A railroad refrigerator car comprising a hollow body portion with a flat floor, having a plurality of spaced longitudinally extending grooves, a pair of bunkers for holding ice at ends of car and a substantially centrally-positioned depressed well trap with an exit leading from the car, bunkers having openings at their bottoms so that the cold water melted from the ice will drip on the floor and continue its refrigerating qualities while slowly moving in

grooves on floor from bunkers to well trap and out the exit.—Granted July 18, 1939. No. 2,166,867.

**Vegetable Oil Product.**—Carl H. Haurand, North Plainfield, and Ralph H. Neal, Bayonne, N. J., and Hans W. Vahlteich, New York, N. Y., assignors to The Best Foods, Inc., New York, N. Y., a corporation of Delaware. A margarine comprising an emulsion of milk with an oil comprising partially hydrogenated vegetable oil containing a greater percentage of glycerides of isooleic acid than glycerides of saturated fatty acids.—Granted July 25, 1939. No. 2,167,113.

**Method of Recovering Fats, Oils, and Proteins from Animal and Vegetable Starting Materials, and more particularly from Waste Products.**—Hans Haneschka, Vienna, Austria. Herein described method for recovering fats and protein products from waste, refuse, garbage and other vegetable and animal starting materials containing fats and proteins, which method comprises steps of admixing to the starting material an alkaline matter consisting of ammonia and an addition of primary ammonium phosphate, boiling mixture by treating it with direct steam under pressure and simultaneous agitation until an aqueous protein broth is formed in which fats derived from starting material are emulsified, separating said broth with emulsified fat from residue of starting material, and then separating broth from fats.—Granted July 25, 1939. No. 2,167,043.

**Treating Fatty Oils.**—Otho M. Behr, Redondo Beach, Calif., assignor to Vegetable Oil Products Co., Inc., Los Angeles, Calif., a corporation of Delaware. A method of treating partially polymerized vegetable and marine oils containing polymers of unsaturated constituents in liquid phase and not as solid gels.—Granted July 18, 1939. No. 2,166,103.

**Treatment of Gelatin and Glue.**—Rene Jules Fernand Jacquet, Cortenberg, Belgium, assignor to Tannerie & Maroquinerie Belges (Societe Anonyme), Saventhem, near Brussels, Belgium, a corporation of Belgium. Process for decoloration and clarification of gelatin which comprises treating the gelatin

with hydrated aluminum oxide in a neutral solution having a concentration of 3 to 11 per cent and at a temperature between 55 and 75 degs. C.—Granted July 18, 1939. No. 2,166,297.

**Manufacturing of a Blood Product.**—James L. Norman, Oakland, Calif. The process of preparing fresh animal blood for consumption that comprises allowing the fresh blood from a slaughtered animal to stand in a quiescent state until coagulated, then reducing the coagulated blood into relatively small substantially uniform sized pieces and thereafter injecting live steam into a mass of said pieces of blood until the temperature of the mass is raised to about 212 degs. F.—Granted July 11, 1939. No. 2,165,721.

**Process for Treating Blood.**—James L. Norman, Oakland, Calif.—The process for preparing fresh animal blood for consumption thereof comprising placing the fresh blood in a receptacle, coagulating it without increase in temperature, thereafter cutting the coagulated blood into substantially uniform-sized pieces and placing them into natural water having a temperature of about 212 degs. F. for a period of at least 1½ to 3 min., and thereafter removing said pieces from the water.—Granted July 11, 1939. No. 2,165,722.

**Air-Conditioned Smokehouse.**—Alexander S. Kellner, New York City. An air-conditioned smokehouse, comprising a hollow body for location beneath a smokehouse, smoke chamber within body, hollow arm rotatively supported above smoke chamber to move across bottom of smokehouse and having a discharge opening for smoke, and means for rotating arm, provision being made for even distribution of smoke throughout inside of smokehouse.—Granted July 4, 1939. No. 2,165,057.

## CROWN MEAT AND JOWLS

When your men head hogs what do they do with the crown meat or the jowls? It may save you money to read "PORK PACKING," The National Provisioner's pork plant handbook. Write for information.


## AIR CONDITIONING

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are the results of Niagara Balanced Air Smoke Ovens. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product temperatures and uniformity of smoke density temperature and humidity in the oven. Operation, fully automatic, gives substantial savings over conventional processing. Meats have better color, are cleaner, finished more uniformly, are not affected by outside weather.

### NIAGARA BLOWER COMPANY

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## Allen Laboratories, Inc.

Manufacturers of Fine Food Specialties

Telephone Armitage 3696

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Chicago, Ill.

## American Royal Show

(Continued from page 10.)

hog sold to Swift & Company at 41c per lb.

### Packers Buy Prize Lambs

The grand champion lamb, a grade Shropshire weighing 115 lbs., was exhibited by Kansas State College. He sold for \$1.30 per lb. to Jacobs Bros., Kansas City feeder buyers, at a total cost of \$149.50. This same company paid 75c per lb. for the grand champion in the junior division. Both lambs were donated to a local hospital. The third highest price, \$24.50 per cwt., was paid by Wilson & Co., for the reserve champion. Swift & Company bought 35 of the show lambs, Armour 29, and Cudahy 27, paying high average prices for all lambs.

Nearly 650 head of livestock were exhibited in the junior division of the show by more than 500 boys and girls from nine states, indicating that meat animal production of the future will be in capable hands. The show commanded a record attendance and featured the usual outstanding horse show, now one of the most famous on the North American continent.

### Packaging Progress

(Continued from page 11.)

The situation is essentially static at the present time so far as extending the use of wrappers and packages for meats is concerned. This has been explained by the fact that when the packer is busy he is disinclined to consider new ideas. More hogs are available and employment and consumer purchasing power are moderately good.

Failure to keep merchandising fences in good repair has caused much grief for the meat packing industry. Lard is the classic example. There was a time when the packer could sell at good prices all the lard he could produce. Under such circumstances he saw little need to worry about lard substitutes or to make any effort to keep consumers sold on his product.

Conditions did change. The foreign market for lard was lost and the domestic market seriously impaired, partly as a result of aggressive merchandising by shortening manufacturers. Today the lard outlook is dark.

### Packaging Opportunities

Meat has its competitors no less than lard. Meat is now the most important article of food in the American diet. Will conditions change? Who can answer these questions?

Today and everyday is the time to emphasize the dietary importance of meat. Even if all the product made can be disposed of, effort must be devoted to keeping consumers meat conscious. Even if product can be passed out over retail counters in old fashioned wrappers and packages, or in no packages

## SEPTEMBER FRESH MEAT PRICES

### CHICAGO

Wholesale fresh meat prices for September, 1939, with comparisons:

	BEEF.		
	Sept., 1939.	Aug., 1939.	Sept., 1938.
Steer—			
Choice, 400-500 lbs.	\$17.92	\$16.02	\$16.91
500-600 lbs.	17.30	15.64	16.91
600-700 lbs.	17.03	15.14	16.91
700-800 lbs.	16.97	15.14	16.91
Good, 400-500 lbs.	16.90	15.02	15.10
500-600 lbs.	16.13	14.64	15.10
600-700 lbs.	15.92	14.14	15.10
700-800 lbs.	15.80	14.14	15.10
Com'l., 400-600 lbs.	14.84	13.59	13.15
600-700 lbs.	14.76	13.15	13.15
Utility, 400-600 lbs.	13.29	11.98	11.70
Cow—All weights—			
Commercial <sup>1</sup>	12.81	11.78	12.10
Utility <sup>4</sup>	11.65	10.63	11.35
Cutter	10.72	9.79	10.41
Canner	10.24	9.20	....

### VEAL CARCASSES.

Veal—All weights—			
Choice	17.65	15.80	16.23
Good	16.65	14.64	15.23
Medium	15.29	13.64	14.23
Common	13.92	12.64	13.08
Calf—All weights—			
Good	13.94	12.70	13.25
Medium	12.94	11.70	12.08
Common	12.09	10.95	11.08

### LAMB AND MUTTON.

Lamb—			
Choice, 38 lbs. down.	18.06	17.24	15.82
39-45 lbs.	18.06	17.24	15.82
46-55 lbs.	17.80	16.82	15.61
Good, 38 lbs. down.	16.85	16.07	14.82
39-45 lbs.	16.85	16.07	14.82
46-55 lbs.	16.48	15.57	14.62
Medium, all weights.	14.99	14.40	13.70
Common, all weights.	12.96	12.40	12.32
Yearlings—All weights—			
Good	14.00	....	....
Medium	12.50	....	....
Common	11.50	....	....
Mutton (ewe)—70 lbs. down—			
Good	8.52	7.50	7.50
Medium	7.36	6.50	6.50
Common	6.14	5.50	5.72

### FRESH PORK.

Hams, 10-14 lbs. av.	16.30	15.42	18.45
Loins, 8-10 lbs. av.	21.43	19.05	22.22
10-12 lbs. av.	21.14	18.49	21.67
12-15 lbs. av.	18.14	15.83	20.54
16-22 lbs. av.	15.89	12.39	16.17
Shoulders, N. Y. style—			
skinned, 8-12 lbs. av.	13.68	11.96	14.70
Picnics, 6-8 lbs. av.	12.80	11.55	....
Butts, Boston style—			
4-8 lbs. av.	17.02	13.99	18.58
Spareribs (half sheet)	13.06	10.67	13.69

Prior to Aug. 7, 1939: <sup>1</sup> Medium grade; <sup>2</sup> Common grade; <sup>3</sup> Good & Choice grades; <sup>4</sup> Common & Medium grades.

### NEW YORK

Wholesale fresh meat prices for September, 1939, with comparisons:

	BEEF.		
	Sept., 1939.	Aug., 1939.	Sept., 1938.
Steer—			
Choice, 400-500 lbs.	....	....	\$18.42
500-600 lbs.	\$18.08	\$16.12	18.42
600-700 lbs.	17.70	15.74	18.42
700-800 lbs.	17.08	15.68	18.42
Good, 400-500 lbs.	....	....	16.31
500-600 lbs.	17.03	15.43	16.31
600-700 lbs.	16.64	15.08	16.40
700-800 lbs.	16.52	14.59	16.40
Com'l., 400-600 lbs.	15.44	13.61	13.84
600-700 lbs.	15.06	12.95	14.06
Utility, 400-600 lbs.	13.22	11.83	12.15
Cow—All weights—			
Commercial <sup>1</sup>	13.55	12.50	12.40
Utility <sup>4</sup>	12.39	11.42	11.44
Cutter	11.63	10.20	....
Canner	....	....	....

### VEAL CARCASSES.

Veal—All weights—			
Choice	18.76	17.56	18.58
Good	17.18	16.04	16.82
Medium	15.50	14.36	14.80
Common	13.75	13.17	13.44
Calf—All weights—			
Good	15.44	14.66	14.50
Medium	14.16	13.68	13.11
Common	12.91	12.78	12.02

### LAMB AND MUTTON.

Lamb—			
Choice, 38 lbs. down.	19.62	18.28	16.96
39-45 lbs.	18.59	18.18	16.56
46-55 lbs.	19.15	17.66	16.05
Good, 38 lbs. down.	18.59	17.16	16.10
39-45 lbs.	18.32	17.09	15.80
46-55 lbs.	17.95	16.56	15.36
Medium, all weights.	16.52	14.96	14.38
Common, all weights.	14.04	11.99	13.03
Yearlings—All weights—			
Good	....	....	....
Medium	....	....	....
Common	....	....	....
Mutton (ewe)—70 lbs. down—			
Good	9.68	8.64	8.10
Medium	8.68	7.55	7.10
Common	7.31	6.41	6.18

### FRESH PORK.

Hams, 10-14 lbs. av.	17.50	16.74	19.96
Loins, 8-10 lbs. av.	22.40	18.38	23.35
10-12 lbs. av.	22.18	18.17	23.05
12-15 lbs. av.	20.21	16.30	21.49
16-22 lbs. av.	18.04	14.62	18.82
Shoulders, N. Y. style—			
skinned, 8-12 lbs. av.	15.20	13.18	16.86
Picnics, 6-8 lbs. av.	....	....	....
Butts, Boston style—			
4-8 lbs. av.	1.91	15.25	20.29
Spareribs (half sheet)	11.1	10.02	14.32

### KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during September, 1939, compared with September, 1938:

	Sept., 1939.	Aug., 1939.	Sept., 1938.
Per cent.	Per cent.	Per cent.	Per cent.
Cattle—			
Steers	48.59	52.76	43.23
Bulls and stags	4.60	4.46	4.74
Cows and heifers	46.81	42.76	52.03
Hogs—			
Sows	52.23	57.12	50.55
Barrows	47.01	41.87	48.75
Stags and boars	.76	1.01	.70
Sheep and lambs—			
Sheep	93.28	93.12	93.50
Lambs and yearlings	6.72	6.86	6.50

### WANT A GOOD MAN?

Watch the Classified Advertisements page for good men.



## GERMANY'S MEAT SITUATION

Official estimates of pork production in Germany, on a revised basis, have recently been issued, showing a comparison with figures obtained by the former method of estimating. According to the new method, which is based on a higher dressed weight for animals slaughtered on the farm, production in 1938 is estimated at 5,200,000,000 lbs., a decrease of 4 per cent compared with 1937. An official series of estimates on the old basis shows that 1938 pork production in Germany exceeded production in the same territory in 1913 by 20 per cent.

Much of the increase in production since that time may be attributed to feeding hogs to heavier weights. Whereas in 1913 the average slaughter weight was only 190 lbs. per head, in 1937 it was 220 lbs. per head. Average dressed slaughter weight used in making the new estimates for 1938 was 230 lbs. per head. The total number of hogs slaughtered in 1938 was 22,604,000, a decrease of 9 per cent compared with 1937 but an increase of 4 per cent above slaughter within comparable boundaries in 1913.

Imports of fresh pork and bacon into Germany in the first six months of 1939 amounted to 62,000,000 lbs., an increase of 107 per cent above the same period of 1938. In the past two years, Poland, including Danzig, has been the most important source of fresh pork imports, with Denmark second. Imports from southeastern Europe were large in 1936, amounting to 55,000,000 lbs., or over half of the total. Since that year, receipts from that source have decreased.

Fresh pork imports constituted 47 per cent of total imports of pork, bacon, and lard in the first six months of 1939, lard 42 per cent, and bacon the other 11 per cent. In addition to fresh pork, there were 539,000 head of live hogs imported in the first six months of 1939, an increase of 95 per cent above the same period of 1938.

Lard imports in the first six months of 1939 amounted to 44,000,000 lbs., a decrease of 15 per cent compared with the same period of 1938. During the five years 1909-1913, imports of lard into Germany reached 204,000,000 lbs., while imports from the United States amounted to 192,000,000 lbs. or 94 per cent of the total. There has been an almost continuous decline in German imports of lard since 1926. In 1938 imports totaled 94,000,000 lbs., about 1,000,000 lbs. of which were from the United States.

## FOOT INJURY

A janitor painting a lard room attempted to move a filter press plate which was blocking a section of wall. The plate fell on his right foot, fracturing the great toe and three bones of instep. Safety shoes would have prevented injury to toe and perhaps lessened injury to instep.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on October 24, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>STEERS, Choice<sup>1</sup>:</b>				
400-500 lbs. ....	\$17.00@18.00			
500-600 lbs. ....	16.00@17.50		\$17.00@18.00	\$17.50@18.50
600-700 lbs. ....	15.00@16.50	16.00@17.00	16.50@17.00	17.00@18.00
700-800 lbs. ....	15.00@16.00	16.00@17.00	16.00@17.00	16.50@17.50
<b>STEERS, Good<sup>1</sup>:</b>				
400-500 lbs. ....	16.00@17.00			
500-600 lbs. ....	15.00@16.00		15.50@17.00	16.00@17.00
600-700 lbs. ....	14.00@15.00	14.50@16.00	14.50@16.50	15.50@16.50
700-800 lbs. ....	14.00@15.00	14.50@16.00	14.50@16.00	15.50@16.50
<b>STEERS, Commercial<sup>1</sup>:</b>				
400-600 lbs. ....	13.00@15.00		13.00@15.00	13.00@15.00
600-700 lbs. ....	12.50@14.00	13.50@14.50	12.50@14.00	13.00@15.00
<b>STEERS, Utility<sup>1</sup>:</b>				
400-600 lbs. ....	11.50@13.00	13.00@13.50	11.50@12.50	
<b>COWS (all weights):</b>				
Commercial ....	11.50@12.50	12.50@13.00	12.00@13.00	12.50@13.00
Utility ....	10.25@11.50	12.00@12.50	11.50@12.00	11.50@12.50
Cutter ....	9.50@10.25	11.50@12.00	11.00@11.50	11.00@11.50
Canner ....	9.00@ 9.50			
<b>Fresh Veal and Calf:</b>				
<b>VEAL (all weights)<sup>2</sup>:</b>				
Choice ....	15.50@16.50	17.00@18.00	17.00@18.00	17.00@18.00
Good ....	14.50@15.50	15.50@17.00	15.00@17.00	15.00@17.00
Medium ....	12.50@14.50	14.00@15.50	14.00@15.00	14.00@15.00
Common ....	11.00@12.50	13.00@14.00	12.00@14.00	12.00@14.00
<b>CALF (all weights)<sup>2</sup>:</b>				
Choice ....				
Good ....	13.00@14.00			13.00@14.00
Medium ....	12.00@13.00			12.00@13.00
Common ....	11.00@12.00			11.00@12.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMBS, Choice:</b>				
38 lbs. down. ....	16.00@17.00	17.00@18.00	17.00@18.00	17.50@18.50
39-45 lbs. ....	16.00@17.00	16.50@17.50	16.50@17.50	17.00@18.00
46-55 lbs. ....	15.50@16.50	16.50@17.50	15.50@16.50	15.50@16.50
<b>LAMBS, Good:</b>				
38 lbs. down. ....	15.00@16.00	16.00@17.00	16.00@17.00	16.50@17.50
39-45 lbs. ....	15.00@16.00	15.50@16.50	15.50@16.50	16.00@17.00
46-55 lbs. ....	14.50@15.50	15.50@16.50	15.00@16.00	15.50@16.50
<b>LAMB, Medium:</b>				
All weights ....	12.00@14.50	14.00@15.50	13.00@15.00	14.00@16.00
<b>LAMB, Common:</b>				
All weights ....	10.50@12.00	12.50@14.00	11.00@13.00	12.00@14.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good ....	7.00@ 8.00	9.00@10.00	8.00@ 9.00	7.00@ 8.00
Medium ....	6.00@ 7.00	7.50@ 9.00	7.00@ 8.00	6.00@ 7.00
Common ....	5.00@ 6.00	6.00@ 7.50	6.00@ 7.00	5.00@ 6.00
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-12 lbs. ....	17.00@18.00	20.00@21.00	18.00@20.00	19.00@21.00
10-12 lbs. ....	17.00@18.00	20.00@21.00	18.00@20.00	19.00@21.00
12-15 lbs. ....	16.00@17.00	19.00@20.00	17.50@18.50	18.50@20.00
16-22 lbs. ....	14.00@15.00	16.50@18.00		18.00@19.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. ....	12.00@12.50		13.50@14.50	14.00@15.00
<b>PICNICS:</b>				
6-8 lbs. ....	11.50@12.50	12.50@14.50		
<b>BUTTS, Boston Style:</b>				
4-8 lbs. ....	13.50@15.00		16.00@17.00	16.50@17.50
<b>SPARE RIBS:</b>				
Half Sheets ....	12.00@13.00			
<b>TRIMMINGS:</b>				
Regular ....	9.00@ 9.50			

<sup>1</sup>Includes heler 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>"Skin on" at New York and Chicago. <sup>3</sup>Includes sides at Boston and Philadelphia.

## FOOD PRICES IN U. K.

Food prices have risen 9 per cent in the United Kingdom since the outbreak of the war, the Ministry of Labor has announced. The average percentage increase of September 30 over September 1 is as follows:

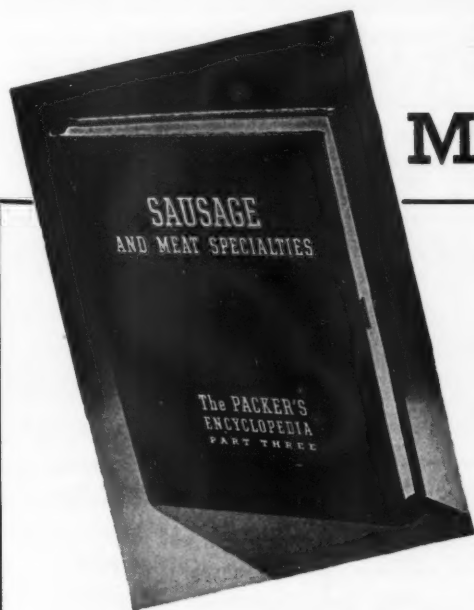
Sugar 47; fish 29; fresh eggs 19; salt butter 19; British beef 3 to 5; chilled or frozen beef 7; bacon 10; flour 3; bread 2; fresh butter 12; cheese 4; margarine 1; potatoes 1.

## FINANCIAL NOTES

A dividend of 50c has been declared on the common stock of Trunz Pork Stores, payable November 9 to the Trunz shareholders of record on November 1.

Directors of General Foods Corp. have declared a quarterly dividend of 50c and an extra dividend of 25c on the common stock of the corporation, both payable on November 15 to shareholders of record October 27.

# Is Cold Slowing Up Production In Your Sausage Manufacturing Room?



## SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

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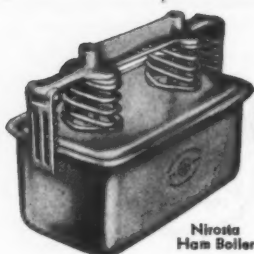
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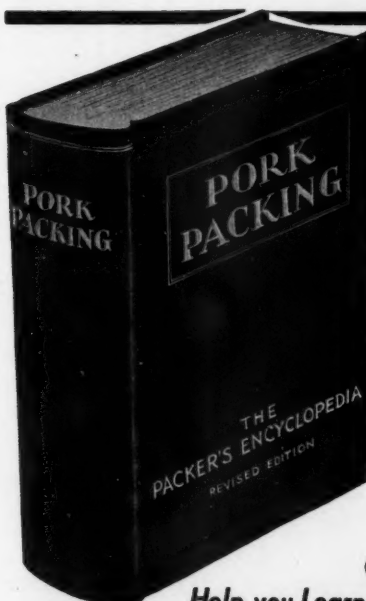
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


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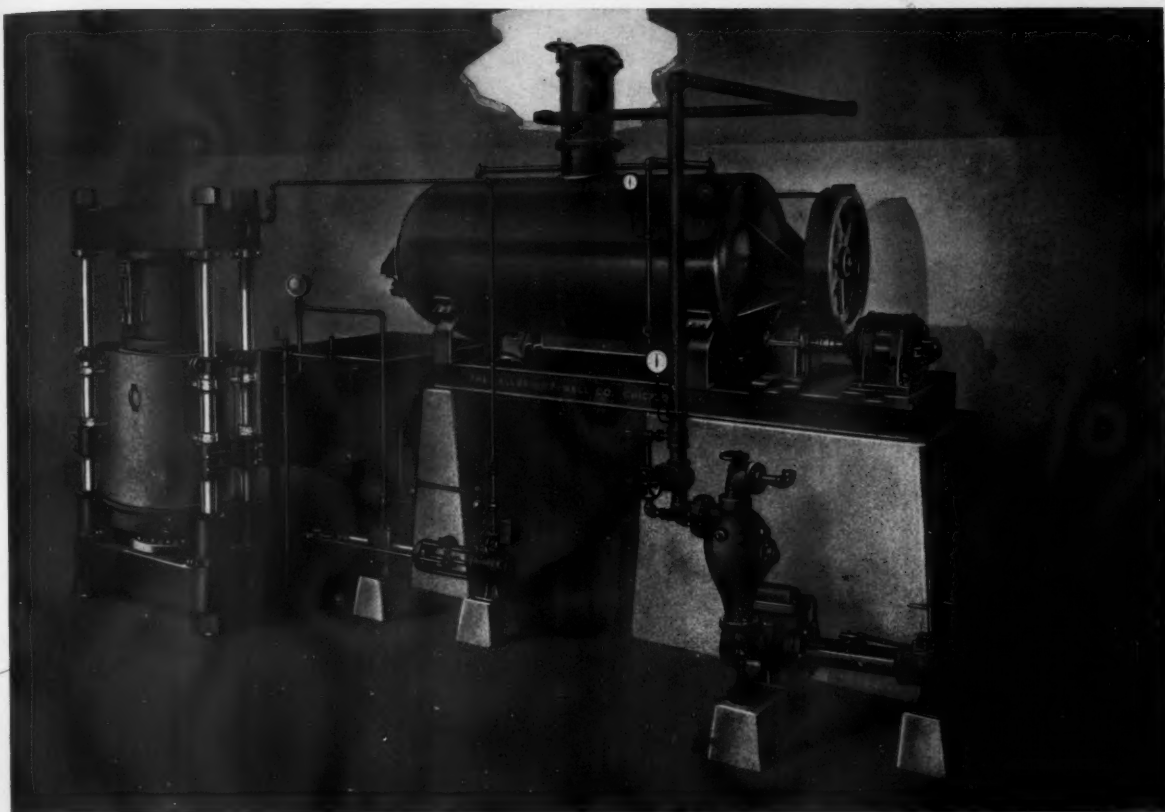
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